

The Labworth Restaurant

mother's day – sunday 11th march

starters

home made soup of the day

oven roasted brie
topped with a caramelised red onion chutney, served with warmed brioche

home made duck and orange pate
topped with a spiced orange marmalade, served with warmed brioche

caesar salad
romaine lettuce leaves dressed in a classic creamy caesar dressing
with croutons and parmesan shavings

prawn cocktail
fresh prawns bound in marie rose sauce

deep fried whitebait
coated in a crispy crumb served with home made tartare sauce

mains

all main courses are served with a platter of fresh vegetables
and roast potatoes for the table to share

roast loin of pork
with an apple and a cider jus

roasted sirloin of beef
with a rich red wine gravy with yorkshire pudding

roasted crown of turkey
served with a honey roasted pork and cranberry sausage meat stuffing

roasted leg of lamb
served with pan juices

grilled fillet of trout
served on a bed of petite pois a la francaise

grilled fillet of cod
topped with fresh asparagus and samphire

adults | £26.50
children | £13.50

please advise of any food allergies or intolerances before ordering