

Mothers Day Sunday 14th March 2010

at

STANLEY HOUSE HOTEL Menu

To Start

Ballotine of Chicken, Pickled Wild Mushrooms, Sweetcorn Puree, Truffle Dressing

Tian of Crab, Avocado Pear, Crisp Salad

Creamed Soup of Celery, Stilton Cheese Croute

Chilled Melon with Seasonal Fruits

To Follow

Slow Cooked Cumbrian Beef Rump, Yorkshire Pudding, Red Wine Sauce

Roast Loin of Pork, Black Pudding Mash, Glazed Apples, Tarragon Jus

Confit Leg of Duckling, Creamed Cabbage & Sage, Sauce Epice

Poached Fillet of Salmon, Morecambe Bay Mussels, Saffron Broth, Crisp Fennel

To Finish

Chocolate Bread and Butter Pudding, Poached Apricots, Vanilla Custard

Lemon Tart, Textures of Raspberry

Banoffi Pie

Cheese Plate

Tea, Coffee and Treats

Service from 12.00 noon - 4.00 pm

£26.00 per adult

£13.00 per child (5-12 years)

Guests will be serenaded throughout the day by Swing singer, Paul Guard
and each mother will receive a beautiful bunch of spring daffodils.

For more information and to book:

call: 01254 769200

email: info@stanleyhouse.co.uk

Some of our dishes may contain nuts. Whilst we endeavour at all times to provide GM free ingredients, this cannot be guaranteed. Some of our dishes are served warm not hot. Prices are inclusive of VAT at the prevailing rate.

(V) = vegetarian. Please note that by its very nature, game and wild fowl may contain lead shot. Whilst we endeavour at all times to see that this is removed, we cannot guarantee it.