



SANDERSON

Mothering Sunday Menu

11th March 2018

Starters

Crispy Duck Salad, coriander, spring onion, cucumber & pink ginger (GFA)

Prawn Cocktail with Bloody Mary sauce & brown bread (GFA)

Chicken Liver Paté with onion jam & toast (GFA)

Steve's Scotch Egg with HP sauce

French Onion Soup with cheese crouton (VA) (GFA)

Mains

12-hour Roast Beef with Yorkshire pudding, roast potatoes, vegetables, cauliflower cheese puree, gravy & hot horseradish (GFA)

Belly Pork with Yorkshire pudding, roast potatoes, vegetables, cauliflower cheese puree, gravy & apple sauce (GFA)

Roast Chicken with Yorkshire pudding, roast potatoes, vegetables, cauliflower cheese puree & gravy (GFA)

Steves Fish Pie with smoked haddock, cod, salmon & hake, cheddar mash & seasonal greens (GFA)

Roast Vegetable Lasagne topped with smoked cheese & served with a wild herb salad (V) (GFA)

Desserts

Sticky Toffee Pudding with toffee sauce & vanilla ice cream

Chocolate Mousse with honeycomb & chocolate brownies (GFA)

Vanilla Crème Brûlée with strawberries & shortbread (GFA)

Lemon & Lime Posset with strawberry purée (GFA)

Rhubarb Crumble with vanilla ice cream (GFA)

OR

British Cheeses

Black Bomber | Oxford Blue | Smoked Cheddar

Served with crackers, chutney & celery

(Please let us know if you would like your cheeses to be at room temperature when you order your first course.)

Three Courses £39.50 Under 12s £19.50

A £20 per person non-refundable deposit is required upon booking your table.

Contemporary British Food

Menu by Steven Sanderson Chef-Owner, The Chequers at Burcot.

Please speak to us about any allergens or special dietary requirements before you order.

This menu is subject to a discretionary 12.5% service charge.

(GFA) Gluten Free Available (VA) Vegetarian Available (GF) Gluten Free (V) Vegetarian