



SANDERSON

MOTHERING SUNDAY MENU

31st March 2019

Perrier Jouet Champagne £10 | Prosecco £6

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 **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, bacon, 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**

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's **GFA**

Apple 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.)

PORT

Taylors Fine Ruby Port **£4** | Sandeman Tawny Port **£8**

• THREE COURSES £39.50 • UNDER 12s £19.50

Booking only and £10 per person deposit is required to confirm your booking.

CONTEMPORARY BRITISH FOOD

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

Please speak to us about any allergies or special dietary requirements before you order. Please be advised nuts are present in the kitchen and bar.

This menu is subject to a discretionary 12.5% service charge. **GF**: Gluten free **GFA**: Gluten free available **V**:Vegetarian.