

Mother's Day Lunch @ The Garden Room Sunday 22nd March 2020 from 12 noon

3 Courses - £35 per guest

All served with Tea & Coffee to finish and a special gift for Mum

Starters

Leek & Potato Soup (v) Yorkshire blue cheese Warm ciabatta roll

Trio of Salmon

Gravlax, Oak Roast Pâté and Poached Scottish Purple potato salad & dressed leaves

Pressed Duck & Shitake Mushroom Terrine Plum chutney

Sour dough crostini

Thai spiced King Prawn Brochette

Udon noodle salad Oriental dressing

Desserts

Banoffee Cheesecake

Macerated Strawberries clotted cream

Dark Chocolate Brownie (gf)

Berry compote, vanilla Pod ice cream

Raspberry & Passion Fruit Crème Brûlée

Lemon shortbread biscuit

English Cheese Board & Homemade Apple Chutney

{yorkshire blue : mature cheddar : wensleydale}

Freshly brewed Tea or Coffee to finish

Main Courses

Roast Sirloin of Beef

Yorkshire pudding, traditional trimmings & roast gravy

Pan Roast Lamb Rump

Vintage cheddar & mustard mash, spring greens, cherry vine tomatoes

Mushroom & Spinach Nut Roast (v)

Goat's cheese & roast root vegetables Roasted pepper sauce

Poached Lemon Sole Paupiette

Citrus fennel & olive crushed potato Salsa verde

For the Children

3 courses £18.45 including babyccino to finish

Soup of the Day (v)
Warm bread roll

Cheesy Garlic Bread (v)

Rocket leaves

Roast Beef with all the trimmings

Chicken or Fish Goujons

With chips & peas or beans

Yarde Farm Ice Cream

Caramel Honeycomb
White Chocolate & Maltesers
Vanilla Bean / Strawberry / Mint Chocolate
with cookie crumble & Harrogate toffee sauce

To book your table, please call us on 0113 269 1000, or email restaurant@dine.co.uk

In the case of allergens, we do not guarantee that any item will be free of any specified allergens. Dine and its associated operating companies will never offer an undertaking that anything served will be free of any allergen. Please do not rely on any information in this regard verbal or otherwise.



The GARDEN ROOM

0113 269 1000

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