



Mother's Day in the Dining Hall at Wedgwood - Sunday 6th March 2016

To Begin

*Prawn bruschetta with chilli and coriander, lime mayonnaise.*

*Pressing of slow cooked ham hock, sweet pear and walnut salad, sour dough bread.*

*Chargrilled halloumi, roasted red pepper, toasted pine nuts, pesto dressing, rocket.*

*Leek and potato soup, warm bread roll, butter.*

Mains

*Rare roast rib of beef, traditional Yorkshire pudding, horseradish mash, rich pan gravy.*

*Butter roast chicken breast, wild mushroom stuffing, fondant potato, tarragon jus.*

*Poached loin of cod, baked spinach tomato tart, white wine and basil reduction.*

*Vegetable and sweet potato pie, parsley cream sauce.*

*Served with sauté spring greens, roasted carrots, cauliflower, roast and buttered new potatoes.*

Desserts

*Dark chocolate mousse, raspberry compote, butter shortbread biscuits.*

*Vanilla cheesecake, crushed honeycomb, strawberry salsa.*

*Warm apple tart tatin, Snugbury's vanilla ice cream.*

*Cheddleton mature Cheddar and Dovedale blue cheese, biscuits, grapes, celery.*

*Wedgwood select blend tea or freshly ground coffee and mints.*

**£19.50 per person**

*Should you have any dietary requirements or are concerned about food allergies; you are invited to ask one of our team members for assistance when selecting menu items. All of our eggs are free-range and our fish and meats are from higher-welfare sources. Alcoholic beverages are only available to people aged 18 and over, all wines are between 8% and 15% abv, wines sold by the glass are available in 125ml and 250ml on request. All prices are inclusive of VAT at the current rate and gratuities are discretionary.*