



Mothering Sunday at The Lowfield Inn



Sunday 31st March 2019

2 courses £17.50

3 courses £23.50



Starters

Leek & potato soup with crispy leeks, black pepper cream and a homemade cheese & onion scone

Smoked mackerel & horseradish pate with pickled golden beets, radish & watercress salad served with toasted ciabatta

Black pudding bonbons – crispy breaded black pudding balls topped with a free-range fried egg, crispy bacon & homemade brown sauce

Prawn & avocado salad – baby prawns, avocado, rocket & lemon dressing served with wholegrain bread and a pot of New England sauce

(V) Ricotta and asparagus tortellini with sage and chive butter sauce and garlic croutons

Mains

Roast beef or roast turkey with Mum's favourite trimmings

Pan seared seabass fillet served with buttered crushed new potatoes, spring greens, roast Chantenay carrots and a dill & champagne sauce

(V) Blue cheese, field mushroom & spinach wellington – served with sautéed potatoes, buttered green beans & a ratatouille sauce

Roasted chicken supreme – mediterranean vegetable & chorizo risotto served with a red pepper pesto ciabatta

Crispy confit duck leg – smoked bacon, roasted cherry tomatoes, cannellini bean cassoulet with braised peas & baby gems

Desserts

Traditional apple & blackberry crumble, oat crumble topping served with vanilla custard

Selection of ice creams – (from Dairy Dreams of Churchstoke) 3 scoops served with a homemade Shrewsbury biscuit

Baked peanut butter cheesecake topped with a dark chocolate ganache and chocolate ice cream

Warm salted caramel treacle tart with milk ice cream

Chocolate & hazelnut crème brule served with a raspberry compote & a Viennese biscuit