

**The Boundary House
Mothers Day Menu 22nd March 2020
Midday – 6pm**

STARTERS

Roasted garlic and rosemary focaccia, balsamic and extra virgin olive oil. (v)

Chicken and leek terrine, marinated wild mushrooms and tarragon mayonnaise.

Classic minestrone soup, garlic and parmesan croutons and crusty bread. (v)

Prawn and smoked salmon cocktail, avocado and brown bread roll.

Blue cheese scones, sage butter and crispy smoked bacon..

New season asparagus, hot smoked salmon and jersey royal salad with soft poached egg.

Crispy deviled whitebait with bloody Mary aioli.

Sharing platter for 2-

A selection of flatbread, hummus, olives, cured meats, cheese, sun dried tomatoes and artichokes.

MAINS

Roast sirloin of beef

Roast leg of lamb

Roast loin of pork

Roast chicken

Served with Yorkshire puddings, house stuffing, roasted potatoes, red cabbage, cauliflower cheese, Chantenay carrots, tenderstem broccoli, garden peas and house gravy

Katsu chicken curry burger, pickled carrot and cucumber, lime and coriander slaw and skinny fries.

Beef shin Bolognese, parpadelle pasta, Parmesan and thyme crumb.

Slow cooked lamb shoulder hotpot with a crispy potato top, seasonal vegetables and gravy.

Smoked haddock baked with rarebit sauce, potato hash, creamed spinach and seasonal vegetables.

Smokey lentil mousakka with roasted aubergine and courgette and a cucumber and mint salad
(VEGAN)

10oz sirloin steak, roasted cherry tomatoes, garlic mushroom, onion ring and hand cut chips.

(£8 supplement)

DESSERT

Selection of desserts to order on the day

£23 per head 2 courses

£28 per head 3 courses

Under 12's menu available on the day £10 per child (main course and drink)

Your table will be allocated a max of two hours.

To book we require a £10 deposit per person.

Call us on 01977 551101 to book or for more information.

www.theboundaryhousemethley.co.uk