



Mothering Sunday

22nd March

Glass of bubbles for mum

Three courses £22

Starters

Roast tomato & fresh basil with bread & Welsh butter (v)

Chicken liver & whiskey pate, red onion marmalade, pickled cucumber & toast

Baked goat cheese croute, beetroot, walnuts & sweet balsamic reduction (v)

"Beans on toast" With chorizo, duck confit & smoked paprika

Smoked garlic & herb mushrooms, white wine cream & grilled ciabatta (v)

Prawn, salmon & crayfish salad, Marie rose, avocado puree & brown bread

Main Courses

Roast topside of Welsh beef, Yorkshire pudding, roast potatoes, creamed horseradish & rich gravy

Slow cooked Welsh lamb, minted crushed peas, roast potatoes & rosemary scented jus

Vegetable nut roast, cherry tomatoes, parmentier potatoes & a wild mushroom sauce (v)

Butter roast chicken, herb & pancetta stuffing, dauphinoise potatoes, confit shallot & thyme jus

Herb crusted cod loin, saffron potatoes & a mussel white wine cream

Roast pork stuffed with black pudding, roast potatoes, spiced apple puree & a cider sauce

All accompanied with seasonal market vegetables & broccoli & cauliflower cheese

Desserts

Bread & butter pudding, apricot sauce & custard

Tart au citron, toasted meringue & raspberry textures

Chocolate fudge brownie ice cream sundae

Cold set vanilla cheesecake & mixed berry compote

Sticky toffee pudding, butterscotch sauce & salted caramel ice cream

Chocolate & hazelnut deli ce with vanilla ice cream (vg)

Bookings now being taken

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