

THE HADLEY BOWLING GREEN

Mother's Day Menu

While you wait

Homemade Houmous, marinated olives & toasted bread - v	7.00
Halloumi chips with sweet chilli & rocket - v	5.50
Bread selection with Olive oil and balsamic- v	5.00

Starters

Chef's soup of the day with rustic bread	6.25
Crispy shredded duck, crispy Parma ham, spring onion, radish & pickled cucumber salad with a chilli & stem ginger dressing	7.25
Duck liver parfait with port and redcurrant jelly and parmesan crostini	6.75
Beetroot gravadlax & roasted beetroot with sour cream, dill & mustard	7.50
Breaded hens' egg on potato truffle oil cream, buttered spinach topped with grilled chorizo	7.00
Potted crab and crayfish with a brown shrimp & tarragon butter with pickled cucumber and crostini	7.75

Mains

Slow roasted beef brisket with red wine & shallot sauce, buttery swede puree seasonal greens & roast potatoes	14.00
Roasted stuffed belly of pork with Roast potatoes, seasonal greens cranberry jus	14.00
Slow braised lamb shank in a rosemary and redcurrant jus celeriac mash and seasonal greens	19.00
Trio of fish - grilled snapper, tuna and salmon with lemon, chestnut and caperberry butter new potatoes and green salad	20.00
Aubergine Schnitzel, Moroccan cous-cous, roasted peppers, herb oil and garlic mayonnaise - v	12.00
Louisiana style chicken club burger with smoked cheese, streaky sweet cured bacon, tomato, baby gem lettuce and BBQ sauce on a toasted brioche bun served with skinny fries	14.00
Pie of the day with roasted roots, creamy mashed potato & rich gravy	14.00
Warm salad of chickpeas, flame roasted pepper, onion & green beans dressed with lime chilli dressing -v <i>add on free range grilled chicken breast or king prawns for an extra 4.50</i>	11.00
Poached fillet of cod: on a shellfish and pea fishcake, with lemon parsley cream sauce	15.00

Desserts

all desserts are 6.95

Banoffee crumble with Stracciatella cream
Coconut Panna cotta with pineapple & mango salsa
Mocha mousse with amaretti biscuit
Chocolate fondant with salted caramel ice cream
Lemon Meringue tart with lemon sorbet, lime & lemon jelly & cardamom yoghurt