

Ballydougan Pottery Mother's Day Lunch Sunday 11<sup>th</sup> March 2018.

(served 12.00noon - 2.30pm)

**(V)** Homemade Vegetable Broth Soup.

**(G.Free)** Sweet Chilli & Sesame seed coated Chicken served with Salad garnish.

Prawn & Apple Cocktail served in a Marie Rose dressing  
& garnished with fresh smoked Salmon.

**(G.Free) (V)** Duo of Melon served with fruit Sorbet & Strawberry Coulis.

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Traditional Roast breast of Turkey & Honey glazed baked Ham  
served with a Sage & Onion stuffing and Cranberry gravy.

Roast Silverside of Beef served with homemade Yorkshire Pudding.

Fillet of Salmon with a Cream Cheese & herb breadcrumb topped  
served with a Lemon & Dill sauce.

**(G.Free)** Oven roasted Pork Fillet wrapped in Serrano Ham served with  
an Apple & Cider Jus.

---All served with fresh seasonal Vegetables & Potatoes---

**(V)** Sun-blushed Tomato & Basil Risotto, topped with homemade Pesto,  
toasted Pine nuts & Parmesan shavings.

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**(G.Free)** Seasonal Fresh Fruit Pavlova.

Ballydougan Cheesecake.

**(G.Free)** Warm Sticky Toffee Pudding with Caramel sauce & Vanilla Ice Cream.

Warm Hazelnut Chocolate Brownie with Chocolate sauce & Vanilla Ice Cream.

Homemade Bramley Apple Pie with Caramel sauce & fresh dairy Cream.

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Freshly brewed Tea or House Coffee.

Tariff £ 27.00

Children under 10 years £ 15.00

Reservations Tel: 028 3834 2201

