

SHOAL HILL TAVERN MOTHERS DAY MENU – 3 COURSES

Sunday 11th March - Sittings at Noon, 2.30pm & 5pm

STARTERS

PRAWN & CRAYFISH COCKTAIL

*Atlantic prawns and succulent crayfish in a homemade Marie-Rose sauce,
sat on a bed of crispy salad*

TOMATO SOUP (v)

Homemade tomato soup topped with crunchy croutons & served with bread

CHICKEN TIKKA SKEWER

Two chicken tikka skewers served with a mint yoghurt dip

DUCHESS MUSHROOM & LEEK

Duchess potato filled with a mushroom and leek sauce

COD & CRAB FISHPASTE

Homemade cod and crab fishpaste served with a gin infused tartare sauce

CHICKEN LIVER PATE

*Rich chicken liver pate – flavoured with tequila and cranberries, topped with cranberry jam, served in
its own lidded pot along with toast*

MAINS

Roast crown of Staffordshire Turkey served with a sage and onion yorkie

Slow Roasted Beef served with a homemade Yorkshire pudding

Slow roasted pork served with a sage & onion yorkie & a pot of apple sauce

Chicken supreme served with a mushroom & leek sauce

*Salmon fillet served on a bed of smokey mash, with a caper & raisin white balsamic glaze **

Wild mushroom and brandy parcel served with a pot of vegetarian gravy (v)

**ALL MAIN MEALS COME SERVED WITH CREAMY MASHED POTATO, ROAST POTATO AND A SEASONAL
VEGETABLE MEDLEY – * unless otherwise stated**

Extra dish of: * Cauliflower Cheese £1.95 * Dauphinoise Potato £1.95
* Roast Potatoes £1.95 * Smokey creamed cabbage & bacon £2.95 * Shoal red cabbage £1.50

DESSERTS

Apple crumble & custard

Mothering Sunday Eton Mess

Chocolate Extravaganza

Mothering Sunday cheesecake

Crème brulee

Individual Shoal homemade trifle

Cheese & Biscuits - £1.50 supplement

Adult's £23.95 Children (under 12's) £11.50