



## MOTHER'S DAY

'FAMOUSLY INDEPENDENT SINCE 1989'

SUNDAY 10TH MARCH 2024

2 COURSES £28.95    3 COURSES £34.95

### APPETISERS

**BROCCOLI & STILTON SOUP** A hearty warming soup finished with herb croutons and 'Le Pettit Croissant Bakery' crusty bread & butter ~

**CHICKEN LIVER & BRANDY PATÉ** Another original house recipe culminating in a flavoursome and sumptuous paté served with crisp bread and a red onion marmalade ~

**CHARGRILLED HALLOUMI & BEETROOT SALAD** With our delightful zesty vinaigrette ~

**MUSHROOMS ON TOAST** Field mushrooms panfried in a moreish garlic herb butter sauce on toast, finished with rocket and parmesan shavings ~

**OUR BEST PRAWN COCKTAIL** Baby prawns and crayfish tails bound in a spiced horseradish Marie Rose sauce ~

### MAIN COURSES

**ROAST TOPSIDE OF BEEF** Our neighbour 'Barry the Butcher's' finest topside of beef served with all the traditional trimmings ~

**SLOWROAST BELLY OF COTSWOLD PORK** Our speciality pork belly infused with a hint of garlic and thyme, with an apple and cinnamon compote, roast potatoes, a caramelised onion and sage Merlot pan gravy and crispy crackling ~

**PANROASTED CHICKEN BREAST** A panroasted succulent supreme of chicken with dauphinoise potatoes and a wild mushroom, smoky bacon and shallot red wine sauce ~

**TRIO OF FISH** Gently steamed fillets of seabass, salmon and cod on crushed new potatoes with an oak smoked Scotch salmon and dill cream sauce ~

THE ABOVE ARE ALL SERVED WITH SEASONAL MARKET VEGETABLES

**HARROGATE BLUE GNOCCHI** Cooked in a roasted tomato, spinach and Harrogate blue cheese cream sauce topped with a savoury walnut crumble

**ROAST BUTTERNUT SQUASH & COCONUT CURRY** An absolute winner of a dish, served with a spinach, chick pea and coriander potato cake and finished with crumbled Welsh goat's cheese ~

### DESSERTS

**ZESTY LEMON CHEESECAKE** With vanilla ice-cream

**MARbled WHITE & DARK CHOCOLATE BROWNIE** With a rich dark chocolate sauce and vanilla ice-cream ~

**BLACK CHERRY CRÈME BRULEE** Black cherries and vanilla custard with homemade shortbread ~

**STICKY TOFFEE PUDDING** With toffee sauce and vanilla custard ~

**ENGLISH CHEESE & BISCUITS** With red onion chutney ~

FOOD ALLERGIES AND INTOLERANCES - BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS

~ We can adapt these dishes to be gluten free.

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