MOTHERING SUNDAY
26TH MARCH

STARTERS

HOMEMADE SOUP OF THE DAY
SERVED WITH GRANARY OR FRENCH BREAD.

CHICKEN LIVER PATE
SERVED WITH TOASTED FRENCH BREAD AND RED ONION MARMALADE.

PRAWN COCKTAIL
SERVED ON A BED OF LETTUCE WITH MARIE ROSE SAUCE.

FAN OF MELON
SERVED WITH MANGO SORBET.

MAINS

BEER BATTERED COD AND CHIPS

A SKINLESS COD FILLET IN A LIGHT AND CRISP BATTER. SERVED WITH CHIPS AND PETIT POIS.

8OZ RUMP STEAK

COOKED TO YOUR LIKING. SERVED WITH A ROASTED TOMATO, FLAT MUSHROOM AND CHIPS.

GRILLED FILLETS OF PLAICE

GRILLED PLAICE, DAUPHINOISE POTATOES, GREEN PEA PUREE AND BATTERED BROAD BEANS. SERVED WITH LOBSTER BISQUE.

TRADITIONAL HOMEMADE STEAK & ALE PIE

TENDER PIECES OF BEEF COOKED WITH ONIONS IN A RICH SPECKLED HEN BEER GRAVY, TOPPED WITH SHORTCRUST PASTRY. SERVED WITH WHOLE GRAIN MUSTARD MASH AND VEGETABLES.

BUTTERNUT SQUASH RISOTTO (v)

BUTTERNUT SQUASH AND HERB RISOTTO SERVED WITH A ROCKET AND PARMESAN SALAD.

GROUND STEAK BACON CHEESE BURGER

OUR OWN CHAR-GRILLED BURGER MADE WITH LEAN GROUND STEAK AND SEASONING. SERVED WITH MELTED CHEESE AND CRISPY BACON IN A TOASTED SESAME SEED BUN WITH ROCKET AND ICEBURG LETTUCE, SLICED TOMATO, GHERKIN, ONION RINGS AND CHIPS.

CHICKEN AND MUSHROOM FUSILLI

SERVED WITH A PESTO CREAM SAUCE.

MOTHER'S DAY ROAST

ROAST TOPSIDE OF BEEF
ROAST CHICKEN
ROAST PORK
NUT ROAST (v)

OUR ROASTS ARE SERVED WITH:

BUTTERED SEASONAL VEGETABLES, HOME-BAKED YORKSHIRE PUDDING, ROAST POTATOES AND GRAVY

ADD EXTRA FOR £1.00 EACH:

ROAST POTATOES, YORKSHIRE PUDDING, CAULIFLOWER CHEESE AND PIGS IN BLANKETS

DESSERTS

CHOCOLATE BROWNIE
SERVED WITH PASSION FRUIT MARSHMALLOW, RASPBERRIES AND DOUBLE CREAM.

DOUBLE CHOCOLATE CHEESECAKE
LAYERS OF MILK AND WHITE CHOCOLATE SERVED WITH STRAWBERRY ICE CREAM.

RHUBARB AND APPLE CRUMBLE
SERVED WITH A CHOICE OF CREAMY CUSTARD OR VANILLA ICE CREAM.

MERINGUE WITH MIXED BERRIES
MERINGUE FILLED WITH MIXED BERRIES, WHIPPED CREAM AND VANILLA ICE CREAM.

STICKY TOFFEE AND PECAN PUDDING
AN INDIVIDUAL SPONGE PUDDING SERVED HOT WITH TOFFEE AND PECAN NUT SAUCE AND CREAMY CUSTARD.

FRESH FRUIT SALAD

BOOK TODAY
£29.95 PER PERSON
www.arundelhousehotels.co.uk
01223 367701
ARUNDEL HOUSE HOTEL

ASK A TEAM MEMBER FOR ALLERGY ADVICE OR TO SEE OUR GLUTEN FREE MENU CHOICES. PLEASE NOTE AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO THE BILL FOR TABLES OF 6 OR MORE.