

Nigel Smith's

RESTAURANT & BAR

MOTHER'S DAY
SUNDAY 14TH MARCH 2010, 12NOON-7.30PM

TO BEGIN

Cream of Celeriac Soup

Pressing of Ham Hock, Spiced Apple and Date Chutney

Smoked Haddock and Welsh Rarebit, Creamed Mustard Cabbage

Roasted Quail and Parma Ham Salad, Beetroot Relish

Garstang Blue and Broccoli Quiche, Pickled Shallots



MAIN COURSE

Roast Sirloin of Aberdeen Angus, Yorkshire Pudding, Traditional Garnish, Pan Jus
Goosnargh Chicken Breast, Pomme Anna, Roasted Thyme Root Vegetables, Red Wine Jus
Roast Leg of Lamb, Roast Garlic Mash, Carrot Puree, Buttered Spring Greens, Lamb Jus
Grilled Fillet of Bream, Parsley Crust, Creamed Haricot, Purple Sprouted Broccoli
Lasagne of Mixed Beans, Spinach and Parmesan (v)



DESSERT

Rhubarb Crumble, English Custard, Vanilla Ice Cream
Chocolate and Ale Cake, Clotted Cream and Passion Fruit Curd
Rice Pudding Mousse, Pineapple Compote
Selection of Cheese and Biscuits, homemade Chutney
Orange Flavoured Bread and Butter Pudding, English Custard

£21.95 ADULT
£10.95 CHILD (UNDER 12YRS)

PLEASE NOTE OUR REGULAR MENUS ARE NOT AVAILABLE ON THIS SPECIAL DAY.
ADVANCE BOOKINGS ARE HIGHLY RECOMMENDED

*Menu is subject to change/availability. Please inform us if you have
any special diets or allergies.

For all bookings a non-refundable deposit is required to guarantee your reservation.
Please contact us if you have any queries.