



THE WALTON
TARRY BOUTIQUE HOTELS

MOTHER'S DAY - Sunday 11th March 2018

2 Courses £29.95/Child £17.95

3 Courses £34.95/Child £22.95



SOUP OF THE DAY

Garlic Croutons, Fresh Bread & Butter

NATURALLY SMOKED HADDOCK KEDGEREE

Softly Poached Hen's Egg, Curried Mayonnaise, Pea Shoots

CLASSIC PRAWN & CRAYFISH COCKTAIL

Shredded Iceberg, Brandy Laced Marie Rose, Brown Bread & Butter

HONEY ROASTED HAM HOCK TERRINE

Piccalilli, Crisp Toast, Dressed Leaves

WARM BAKED SAVORY CHEESECAKE

Mediterranean Vegetables & Goats Cheese, Balsamic Glaze



ROASTED 28 DAY MATURED SIRLOIN OF BEEF

Duck Fat Roasted Potatoes, Honeyed Parsnips, Yorkshire Pudding, Red Wine Stock
Gravy

HERB CRUSTED RUMP OF DERBYSHIRE LAMB

Minted Pea Purée, Medley of Spring Greens, Mint Gravy

SALMON EN CROUTE

Chive Mashed Potato, Wilted Greens, Lemon Hollandaise

THREE BEAN & RED LENTIL CASSOULET

Welsh Rarebit Crostini

CHICKEN BALLOTINE NEW YORK

Stuffed with a Sweetcorn Mousse, Wrapped in Smoked Cured Bacon, Topped with
Red Leicester, BBQ Glaze, Belgian Fries



LEMON MERINGUE PIE
Raspberry Coulis, Raspberry Sorbet

DOUBLE CHOCOLATE FUDGE BROWNIE
Warm Chocolate Sauce, Vanilla Ice Cream

VANILLA CRÈME BRÛLÉE
Shortbread Biscuit, Berry Compote, Raspberry Sorbet

RHUBARB FLAPJACK CRUMBLE
Vanilla Custard

TRIO OF LOCALLY SOURCED CHEESES
Biscuits, Grapes, Celery & Chutneys (£3 supplement)

TO FINISH

Freshly Ground Filter Coffee or Tea

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN, AND OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS.

IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING.

GLUTEN FREE OPTIONS AND FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.

