

MOTHERS DAY at Drapers Hotel & Brasserie
Sunday 18th March 2012

STARTERS

Homemade Cheddar and Leek Soup served with a warm baguette (v)

Drapers Coarse Chicken Liver Patè served with melba toast and grape chutney

Julienne of Smoked Salmon with prawns and cucumber served with
dressed mixed leaves

Saute of Garlic Mushrooms in a creamy tarragon sauce on a toasted crouton (v)

MAIN COURSES

Maldon Meadow Roast Topside of English Beef with Yorkshire Pudding

Roast Norfolk Turkey with sage and onion stuffing

All the above served at the carvery with fresh seasonal vegetables

Rotola of Spinach, Butternut Squash and Ricotta (v)

Beer Battered Haddock served with hand cut chips and mushy peas

Saute of Calves Liver and Bacon served on a bed of creamy mash
with sage and onion gravy

(£2.50 supplement) (Side Order of fresh vegetables £2.95)

Chicken Supreme served with new potatoes and fresh vegetables
(£2 supplement)

DESSERTS

Lemon and Lime Cheesecake served with Vanilla Ice Cream

Gingerbread Pudding served with Stem Ginger Ice Cream

Chocolate Marquise with winter berries served with Vanilla Ice Cream

Hadley's Dairy Award Winning Ice Cream

Drapers Cheeseboard (£2 supplement)

