

Mothers Day menu

White onion, cider & brie de meaux veloute
Fresh baked bread

Atlantic prawn and crayfish cocktail
sun blushed tomato & mango salsa, baby gem

Goosnargh chicken liver parfait
Smoked bacon brioche, chutney, mixed leaf

Smoked haddock & corriander fishcake
sweetcorn & chilli relish, dressed leaf

Ricotta, garden pea & mint arancini
pea shoots, aged balsamic, garlic aioli

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**Slow roast leg of Yorkshire lamb**  
creamed and roast dripping potatoes, seasonal mixed vegetables, Yorkshire pudding

**Pan fried fillet of red mullet**  
Tagliatelle of Capers, black olive & tom fondue

**Pan roasted Yorkshire pork chop**  
Apricot & sage pomme puree, tenderstem broccoli

**Thai Roasted chicken breast**  
Crisp Oriental salad, pak choi, chilli & lime dressing

**Slow roast Mediterranean vegetable pie**  
Feta cheese & olive salad, herb potato wedges

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Homemade classic old bell inn sticky toffee pudding
Butterscotch sauce, vanilla bean ice cream

Selection of handmade ice creams
Brandy snap tuille, popping candy crumb

Yorkshire blue & aged vintage cheddar
Water biscuits, grapes, celery and apple orchid chutney

Sour cherry & almond Bakewell
Cherrylicious ice cream

Strawberry and white chocolate cheesecake
Strawberry & mint compote

