

Celebrate Mothers' Day



Sunday 11th. March

**A SPECIAL LUNCHTIME MENU FOR
A SPECIAL OCCASION**

**A choice from our
Mothering Sunday lunch menu
freshly prepared for you
by our Chef.**

Starters @ £6.95

Main courses @ 14.75

Desserts @ £5.35

(Some dishes may carry a supplement)

Bookings now being taken

01932 248547





Mothers' Day CELEBRATION LUNCH MENU



Adults are required to choose a minimum of 2 courses including a main course from this special menu – Thank you.

To start - @ £6.95

Our starters are served with fresh ciabatta bread and butter

Garlic Mushrooms

Mushrooms sautéed in garlic butter, with sherry and grain mustard, finished with a little cream

Smoked Salmon

Oak smoked salmon served with a wedge of lemon and a light dill and crème fraiche dip

Prawn Cocktail

Atlantic prawns in a classic marie-rose sauce on a bed of leaves

Calamari - Deep Fried Squid

Lightly coated fried squid rings, with tartar sauce and lemon wedge

Mozzarella and Tomato Salad

A tower of mozzarella & tomato drizzled with fresh basil dressing

Also available: Garlic Ciabatta Bread - Soft ciabatta oozing with hot garlic butter- (£3.50 supplement)

Main course - @ £14.75

Served with rosemary scented sautéed baby potatoes mixed with Chef's sliced roast Mediterranean vegetables.

Slow Roast Pulled Lamb

Pulled oven roasted joint of lamb slowly cooked to produce tender pieces of meat dressed with a rosemary, redcurrant, garlic, mint and red wine gravy

Fillet of Hake

Fillet of hake served with a lobster bisque sauce, set on a bed of spinach

Free Range Chicken 'Diane'

Roasted supreme of free range chicken cooked with an onion, Dijon mustard, mushroom and brandy cream sauce

Carved Sirloin of Beef

Sliced sirloin of Devon beef Served with a classic light peppercorn brandy pan sauce finished with a little cream

Ravioli Pomodoro - Vegetarian

Pasta parcels with a pumpkin and ricotta stuffing, dressed with a fresh tomato and basil sauce

Dessert - @ £5.35

Italian style light lemon tart served with cream

Tiramisu with cream

A slice of rich but light chocolate mousse served with cream

Real vanilla pod vanilla ice cream dressed with a chocolate swirl

Dolcelatte (Italian blue cheese) and biscuits – (£1 supplement)

Coffee and mints - £2.10

NB. FOOD INTOLERANCES: The items on this menu may contain ingredients that effect food intolerances.

If you have a medical food intolerance please tell the Manager, who will try to assist you.

We accept payment by: Visa, Delta, Mastercard.

We do not approve of GM products and try to avoid using them

NB. Items on this menu may contain nuts or traces of nuts

HALLIFORD MERE LAKES & PAVILION Chertsey Road, Shepperton, Surrey, TW17 9NN. Tel: 01932 248547.