

# Restaurant Menu

## Mothers Day 2010



### Starters

Chefs Homemade Soup of the Day served with a warm bread roll

Chilled Galia Melon served with Seasonal Fruit & Coulis

Salmon Fishcake with a Caper and Parsley Cream Sauce

Prawns Platter with Marie Rose Sauce served with brown bread & butter

Chicken Liver and Madeira Parfait served toasted Brioche and homemade chutney

Egg Mayonnaise served with salad leaves

### Main Course

Roast Lancashire Turkey

Roast Sirloin of Beef

Roast Leg of Pork

Roast Leg of Lamb

**all served with trimmings**

Pan Fried Salmon "en crouete" with Basil butter, Asparagus and New Potatos

Vegetable and Sesame Seed Stroganoff served with spicy rice.



### Sweet

Hot Bramley Apple Tart with Vanilla Custard

The Bolds Boozy Fruit Sherry Trifle

Chocolate and Lime Cheesecake served with Chocolate Sauce

Rice Pudding served with homemade Shortbread biscuits

Lemon Possett with Berries and Vanilla Cream

Selection of Cheeses served with Biscuits, Celery, Grapes and Homemade Chutney

**3 Courses ££ 14.95**

**Children £ 9.95 under 10yrs**

**Nick Donnolly Playing Live in the Bar 2.30pm-5pm**



# Mothers Day Carvery 14<sup>th</sup> March 2010



**3 Course set menu £12.95 Adults**

**3 Course set menu £6.95** Children under 10 yrs

## To Starters

Soup of the Day served with bread roll

Prawn Cocktail with Marie Rose sauce

Chilled Galia Melon served with Seasonal Fruit & Coulis

Egg Mayonnaise with garnish

## Main Course

Butter Roast Lancashire Turkey served with Cranberry Sauce

Succulent Topside of Beef

Roast Leg of Cheshire Pork served with a cinnamon and apple puree

*all served with Potatoes and vegetables of the day*

## Assortment of Sweets

Traditional Trifle

Rice Pudding

Chocolate Brownies & Ice Cream

Hot Bramley Apple Tart with Vanilla Custard



Celebrating Mothers Day on 14  
March 2010 at the Bold Hotel



Mothers Day

Special

stay for £55pp

per night

Including bed &

breakfast, 3

course mothers

day lunch and flowers on arrival