

# Mother's Day Lunch Menu



*Sunday 31<sup>st</sup> March 2019*

*£46 per person available 12:00pm - 4:00pm*

*50% deposit required upon booking*

*Please call 01202475111 or e-mail:  
[restaurantbooking@captainsclubhotel.com](mailto:restaurantbooking@captainsclubhotel.com)*

## Starter

Cream of mushroom soup flavoured with parmesan & white truffle oil



Selection of starters, salads & seafood from the buffet

## Main

Roast sirloin of English beef, roast potatoes, seasonal vegetables,  
Yorkshire pudding, red wine sauce



Baked fillet of salmon, tomato crust, Nicoise salad, tarragon hollandaise



Seared loin of tuna, pink peppercorn sauce, sweet potato chips, shallot & watercress salad



Crisp cooked shoulder of lamb, minted pea puree, wild garlic pesto, buttered asparagus,  
red wine & shallot jus



Spiced cauliflower "steak", spiced onion rösti potato, grilled paneer,  
pumpkin & coriander dukkah, coconut foam

## Dessert

Sticky toffee pudding, caramel sauce, vanilla ice cream



Yoghurt & vanilla panna cotta, poached blackberries, granola



Lemon & mascarpone cheesecake, raspberry sorbet



S'more Chocolate brownie, digestive, coffee ice cream



Selection of English cheeses with biscuits, bread, grapes & chutney



## Coffee & Homemade treats

*Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients to their requirements  
Food Allergies & Intolerance" – should you have concerns about a food allergy or intolerance please speak to our staff before you order  
your food or drink.*

*A discretionary service charge of 10% will be added to the total bill.*