

BORDERS

Restaurant

MOTHER'S DAY
SUNDAY 31ST MARCH 2019

TIMBALE OF SMOKED SALMON (gf)
filled with crab and prawns in Marie Rose sauce, on a bed of fine leaves

WARM DOUBLE CHEESE TART (v)
with cherry tomatoes, oregano & mozzarella cheese, topped with melted taleggio cheese, on a bed of fine leaves with basil & olive oil dressing

HALF A GALIA MELON (v vg gf df)
filled with melon balls & soft fruits

TOMATO & BASIL SOUP (v vg gf df)

FILLETS OF SEABASS (gf)
in a lemon butter sauce with prawns

BREAST OF CHICKEN (gf)
in a cream & white wine sauce, with sliced mushrooms & crispy smoked pancetta

PRIME ROAST BEEF
with Yorkshire pudding & gravy

PANCAKE CANNELLONI (v gf)
filled with ricotta cheese, spinach & asparagus, in a cheese sauce

Main courses served with fresh vegetables & potatoes

WARM STICKY TOFFEE PUDDING served with vanilla ice cream

PANNA COTTA cooked cream dessert with Limoncello syrup & fresh raspberries (gf)

CITRUS FRUIT CHEESECAKE with orange & lemon glaze and fresh orange segments

SELECTION OF CHEESES with biscuits, grapes & red onion relish (v)

Coffee & Petits Fours

£29.50

Including a spring Plant for the Mums
(£12 per person deposit required)

CHILDRENS MENU £15.00
(children 10 years and under)

Melon Cocktail OR Tomato & Basil Soup (v vg gf df)
Roast Beef, Veg & Potatoes OR Chicken Fillets in breadcrumbs with Chips & Peas
Vanilla Ice Cream with Chocolate OR Raspberry sauce

V = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free
Whilst every care is taken, we cannot guarantee that any dishes are free of nut traces