

# MOTHERS DAY LUNCH SUNDAY 22<sup>nd</sup> MARCH 2020



## **Borders Restaurant**

with Pianist performing on our Grand Piano during Lunch

**PAUPIETTES OF SMOKED SALMON** (gf df)  
filled with prawns in Marie Rose sauce, on a bed of fine leaves

**SMOOTH CHICKEN LIVER PÂTÉ**  
with toasted brioche & red onion relish

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

**TOMATO & BASIL SOUP** (v veg gf df)

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**FILLETS OF SEABASS**  
in a creamy cheese sauce with chives (gf)

**BREAST OF CHICKEN** (gf df)  
in a tomato & white wine sauce with mushrooms, onions & tarragon

**PRIME ROAST BEEF**  
with Yorkshire pudding & gravy

Above main courses served with fresh vegetables & potatoes

**PROVENCALE RISOTTO**  
tomato risotto with spicy ratatouille & grilled polenta wedges (v veg gf df)

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**LEMON CURD SPONGE PUDDING** served with custard (veg gf)

**VANILLA & RASPBERRY POACHED PEAR** with mixed berries (v veg gf df)  
**CHOCOLATE & ORANGE TORTE** chocolate mousse with orange & Grand Marnier  
on a chocolate sponge base, garnished with orange segments (veg gf)

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

**Coffee & Petits Fours**

**£30.00**

**Including a spring Plant for the Mums**

**CHILDRENS MENU £16.00**

(children 10 years and under)

Melon Cocktail (v veg gf df) **OR** Tomato & Basil Soup (v veg gf df)  
Roast Beef, Veg & Potatoes **OR** Chicken fillets in breadcrumbs with Chips **OR** Penne Pasta with  
tomato & basil sauce (v veg df)

Vanilla ice cream with Chocolate **OR** Raspberry sauce (veg)

**veg = Vegetarian v = Vegan df = Dairy Free gf = Gluten Free**

Whilst every care is taken we cannot guarantee that any dishes are free of nut traces.

**High Rocks, High Rocks Lane, Tunbridge Wells, TN3 9JJ Tel 01892 518514**

[www.bordersrestaurant.co.uk](http://www.bordersrestaurant.co.uk)