



MOTHERING SUNDAY 2010 AT THE CROWN INN MOTHERING SUNDAY 14TH MARCH 2010

STARTERS

SOUP OF THE DAY, SERVED WITH GARLIC CROUTONS

A PLATTER OF SMOKED SALMON, WITH LEMON WEDGES AND CAPERS, SERVED WITH BUTTERED BROWN BREAD

CHICKEN LIVER AND BRANDY PARFAIT, SERVED WITH HOMEMADE CHUTNEY AND TOAST

DUCK CONFIT, SPRING ONION AND LEEK SAMOSA, WITH HOI SIN SAUCE

A FRITTER OF BLACK TIGER PRAWNS, WITH MANGO, CHILLI AND CORIANDER SALSA, SERVED ON MIXED LEAF SALAD

MAIN COURSES (served with a bowl of mixed Vegetables)

CHOICE OF ROASTS:

RUMP OF BEEF OR LOIN OF GRASMERE FARM PORK:

ALL SERVED WITH YORKSHIRE PUDDING, ROASTED POTATOES & RICH ROASTING GRAVY

SLICE OF ROASTED LAMB SHOULDER WITH A FRICASSEE OF POTATO, MUSHROOM AND BACON, SERVED WITH A ROSEMARY JUS

CHICKEN LEGS, STUFFED WITH CUMBERLAND SAUSAGE, SERVED WITH MASHED POTATO AND ONION GRAVY

SALMON, COD, SQUID AND STIR FRY VEGETABLES, COOKED IN A PARCEL, SERVED WITH SAFFRON PILAF RICE

LEEK, SPINACH AND GOATS CHEESE QUICHE, SERVED WITH ROCKET SALAD AND BASIL DRESSING

DESERTS

ORANGE AND COINTREAU CRÈME BRULEE

APPLE TART TATIN WITH VANILLA ICE CREAM AND A CINNAMON FRUIT CARAMEL

DARK CHOCOLATE AND ALMOND BROWNIES, SERVED WITH WHITE CHOCOLATE ICE-CREAM

MANGO PARFAIT GLACEE WITH A RASPBERRY SORBET

PLATTER OF ENGLISH CHEESES WITH HOMEMADE CHUTNEY, GRAPES AND BISCUITS

£25.00 per person

Children Of 12 years or under a choice of Roast and Ice-cream Dessert £13.00
A glass of Bucks Fizz on arrival for all Mothers

DESSERT WINE

2005 CHATEAU FAYAU, CADILLAC, BORDEAUX,FRANCE £4.95

PORTS

TRIPLE CROWN CROFT PORT £3.00/GLASS

FONSECA 10YEAR OLD PORT £3.50/GLASS

TAYLORS LATE BOTTLE VINTAGE PORT £3.50/GLASS

The Crown Inn, 8 Duck Street. Elton, Cambs, PE8 6RQ

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