



BARNSGATE
MANOR

Mothering Sunday
18th March 2012

Glass of Bucks Fizz on Arrival

Starters

Spring Vegetable Soup & Herb Croutons (V)

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Confit Duck Spring Rolls
with a Chilli & Mango Salsa

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Spicy Crab Cakes
with Ginger & Spring Onion Crème Fraiche

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Trio of Melon, Mint Syrup & Seasonal Fruits (V)

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Chicken & Ham Terrine with Pear Chutney

Main Course

Roast Loin of Pork With Crackling
& Cinnamon Spiced Rhubarb Sauce

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Roast Sirloin of Local Beef
Yorkshire Pudding & Horseradish Sauce

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Slow Braised Lamb Shank & Redcurrant Jus

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Roasted Onion & Beetroot Tart
With Stilton Sauce (V)

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Steamed Cod, Wrapped in Spinach
With a Leek, Saffron & Dill Cream Sauce

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Salmon & Prawn En Croute, Hollandaise Sauce

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Selection of Homemade Desserts

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Fresh Filter Coffee or Tea & Chocolate Mints

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£28.00 per person inclusive of VAT



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