



Borough Arms Hotel
Mother's Day Lunch Menu
Sunday 30th March 2025
12.00pm – 5.00pm



STARTER

Chefs Homemade Cauliflower Cheese Soup served with Parmesan Croutons & Freshly Baked Roll *VG *GF
Duck & Orange Pate with Red Onion Marmalade, Rocket & Red Onion Salad & Toasted Croutons *GF
Traditional Prawn Cocktail served with Crispy Gem Lettuce & Granary Bread *GF
Deep Fried Calamari Rings with Fresh Lemon Mayonnaise & Rocket Salad
Breaded Garlic Mushrooms served with a Creamy Garlic & Herb Mayonnaise *VG
Buffalo Chicken Wings with a Blue Cheese Dip & Salad Garnish

MAIN COURSE

Roast Sirloin of Beef with Yorkshire Pudding & Rich Stock Gravy
Half a Roast Chicken in a Thyme & Garlic Jus with Sage & Onion Stuffing *GF
Lamb Henry with a Minted Potato Puree, Tender stem Broccoli & Rosemary & Mint Gravy
Lightly Grilled Fillet of Salmon in a Butterbean, Leek & Chive Stew *GF
Beer Battered Seabass served with Minted Pea Puree, Thick Hand Cut Chips & Tartar Sauce
Steak & Ale Pie served with Hand Cut Chips & Market Vegetables
Roasted Mediterranean Vegetable Tart served with a Tomato & Chive Sauce *VG

DESSERT

Baileys & White Chocolate Cheesecake with Vanilla Ice Cream
Traditional Eton Mess Sundae *GF
Profiteroles with a Duo of Chocolate Sauces
Sticky Toffee Pudding with Rich Caramel Sauce & Salted Caramel Ice Cream *GF *VG
Apple & Spring Berry Crumble served with Hot Vanilla Custard *VG
Trio of Luxury Ice Creams *GF

FINISHING TOUCH

Tea / Coffee & Mint Crisps

V – Vegetarian VG – Vegan GF – Gluten Free
***Can be adapted to be vegan or gluten free**

2 Courses - £30.00 Per Person
3 Courses - £36.50 Per Person

Tel: 01782 629421 to book

