

Unicorn Inn

MOTHER'S DAY MENU

SERVED IN THE RESTAURANT - BOOKING ESSENTIAL
SUNDAY 31st MARCH

(Full payment is required to secure your booking- non refundable)

STARTERS

HOMEMADE BROCCOLI & AGED SHROPSHIRE BLUE SOUP

KING PRAWN & OAK SMOKED SALMON COCKTAIL WITH FARMHOUSE BREAD

ARDENNES FARMHOUSE LIVER PATÉ WITH A RUSTIC SALAD, CARAMELISED RED ONION CHUTNEY AND WARM TOAST

PEARLS OF HONEYDEW MELON IN A RASPBERRY COMPOTE FINISHED WITH A BALL OF MARC DE CHAMPAGNE SORBET & FRESH MINT (V) (GF)

A CRISPY SMOKED HADDOCK FISHCAKE WITH A MELTING APPLEWOOD CHEESE CENTRE & A CRUNCHY OAT CRUMB COATING, SERVED IN A HERBY ROASTED RED PEPPER AND TOMATO SAUCE

CHILLED GLAZED PIECES OF PORK BELLY WITH AN APPLE AND BLACK PUDDING FRITTER SERVED ON A BED OF LEAVES AND FINISHED WITH A BOURBON BBQ GLAZE

MAIN COURSES

ROAST BEEF WITH A FLUFFY HOMEMADE YORKSHIRE PUDDING

PORT GLAZED ROAST LEG OF LAMB WITH A HOMEMADE YORKSHIRE PUDDING & A RED WINE AND ROSEMARY GRAVY WITH A TOUCH OF MINT

HAND CARVED ROAST TURKEY WITH CUMBERLAND SAUSAGE & BACON ROLL AND SAGE & ONION SEASONING

CRISPY BELLY OF PORK

A hand reared belly of pork marinated in cracked black pepper, thyme, sea salt and olive oil then served on a bed of Lancashire black pudding and finished with a bramley apple, scrumpy cider and crispy smoked pancetta pan gravy

SHETLAND SALMON

A fillet of fresh market bought salmon gently poached to perfection then finished with a creamy chardonnay and wild mushroom sauce and garnished with fresh asparagus

MEDITERRANEAN VEGETABLE WELLINGTON (V)

Crisp vegetables pan-fried then roasted with fine herbs and olive oil, entwined with a rich Mediterranean tomato sauce encased in a light puff pastry

ALL SERVED WITH ROASTED AND BOILED POTATOES AND A SELECTION OF VEGETABLES

FOLLOWED BY CHOICE OF DESSERT

CHILDREN'S MAIN COURSE ALTERNATIVES AVAILABLE

ADULTS £21-95

CHILDREN £12.50