

# BAYSIDE BRASSERIE

Mothers Day  
Sunday 11th March 2018



## STARTERS

Cray fish cocktail, baby gem lettuce, cherry tomato, sliced black olives, diced cucumber and marie rose sauce

Pulled pork arancini, lentil and chorizo dressing and spiced carrot purée

Smoked ham hock with a mediterranean style salad, served with toasted sourdough and lemon and english mustard vinaigrette

Crab and seafood fishcake served with coriander and lime aioli

Gruyere cheese soufflé served with beetroot purée and celeriac remoulade (V)

Soup du jour served with freshly baked bread (V)

## MAIN COURSE

Roast sirloin of beef served with yorkshire pudding, roasted potatoes, honey glazed carrots and parsnip, vegetables of the day and gravy

Roast leg of lamb, roasted potatoes, honey glazed carrots and parsnip, served with mint sauce, vegetables of the day and gravy

Oven baked fillet of cod with braised fennel sauce served with sautéed potatoes and steamed asparagus

Pan roasted chicken breast served with sautéed wild mushrooms and parmentier potatoes in a tarragon and rosemary sauce

Ratatouille, courgette timbale served with fondant potatoes, tomato and basil jus (V)

Slow roasted pork belly, crushed new potatoes, braised leeks and red wine jus

340g/12oz Rib eye steak served with field mushroom, slow roasted plum tomato and triple cooked chips (£5 supplement)

## DESSERT

Chocolate and beetroot brownie served with raspberry sorbet

Pannacotta infused with vanilla served with mango coulis

Vanilla bean crème brûlée served with homemade shortbread

Lemon and lime cheesecake served with berry fruit salad



## THREE COURSES

£24.50

An optional 10% service charge will be added to your final bill