



# MOTHERS DAY LUNCH

Sunday March 14th 2010

HOME-MADE SOUP OF THE DAY  
Made with the freshest of ingredients

TIMBALE OF CRAB & PRAWN  
Bound in stem ginger and lime yoghurt, resting on crisp leaves

FAN OF GALIA MELON  
Beside a compote of mango, apricot & orange

SHIREBURN PATE  
With a cranberry chutney and oatcakes

ROAST LEG OF LAMB  
Coated with a rosemary and redcurrant jus

ROAST SIRLOIN OF BOWLAND BEEF  
Served with Yorkshire pudding and horseradish sauce

SUPREME OF CHICKEN  
Pan fried and coated with a rich red wine chasseur sauce

COD MORNAY  
Simply poached in white wine, finished with Mrs.Kirkhams cheesy mornay sauce

WILD MUSHROOM TAGLIATELLE  
In a rich creamy herb sauce

TRADITIONAL BAKED RICE PUDDING  
Served with real strawberry jam

PROFITEROLES  
With a hot chocolate sauce

FRESH FRUIT SALAD  
With cream

LEMON TARTE  
With a raspberry coulis

FRESHLY BREWED COFFEE & MINTS



*Shireburn*  
at  
HURST GREEN

*A little corner of old England*  
AND HOME TO THE TOLKIEN TRAIL

17TH CENTURY COUNTRY HOTEL RESTAURANT & FUNCTION SUITE