



Mothers Day

THE LION HOTEL

STARTERS

- BREADED BRIE WEDGES WITH CRANBERRY SAUCE AND DRESSED LEAVES
- HONEY AND PARSNIP SOUP WITH CROUTONS
- CREVETTE CHOWDER WITH WARM CRUSTY BREAD
- SCOTTISH SMOKED SALMON, FENNEL REMOULADE AND A CITRUS FRUIT DRESSING
- GRILLED ASPARAGUS TOPPED WITH GARLIC BUTTER AND PARMESAN, SERVED WITH A POACHED EGG AND PARMA HAM

MAIN COURSE

- ROAST SIRLOIN OF DERBYSHIRE BEEF WITH YORKSHIRE PUDDING, GARLIC AND HERB ROAST POTATOES AND STOCK POT GRAVY
- ROAST LEG OF DERBYSHIRE LAMB WITH GARLIC AND HERB ROAST POTATOES AND A RED WINE AND ROSEMARY GRAVY
- PAN SEARED SEA TROUT WITH GARLIC AND HERB ROAST POTATOES AND A WHITE WINE, CREAM AND CHIVE SAUCE
- MUSHROOM STUFFED CHICKEN BREAST WRAPPED IN PANCETTA, WITH GARLIC AND HERB ROAST POTATOES AND A BRIE SAUCE
- POTATO GNOCCHI IN A FOUR CHEESE SAUCE, WITH GARLIC BREAD

DESSERTS

- STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM
- CHOCOLATE AND HAZELNUT BROWNIE WITH CHOCOLATE SAUCE AND PISTACHIO ICE CREAM
- AMERETTI BISCOTTI PARFAIT WITH SALTED CARAMEL SAUCE AND HAZELNUT BRITTLE
- CLASSIC LEMON TART WITH RASPBERRY COULIS AND FRESH RASPBERRIES
- SPICED APPLE CRUMBLE WITH VANILLA CUSTARD

£27.50 PER PERSON

