

Chambers Bar & Restaurant

Mother's Day Menu

Homemade chefs minestrone soup with parmesan & basil croutons

Homemade potted duck and thyme pate, clarified butter
and a plum and orange chutney, toasted brioche

Smoked peppered mackerel fillet, rocket and sundried
tomato salad with a honey & balsamic dressing

Rosette of galia melon, passion fruit mint jelly and a fresh mango coulis

Cassoulet of mushrooms in a garlic & white wine
cream sauce topped with a blue cheese crumb

Roast Shropshire sirloin of beef, matured for 21 days, served
with Yorkshire pudding and a rich pan jus

Roast loin of Shropshire pork with a sage & apple
compote with a cider and shallot sauce

Breast of chicken on a potato rosti with a classic Dianne sauce

Fillets of rainbow trout with a pesto mash potato, wilted
baby spinach and a lemon and caper butter

Butternut squash risotto layered with parmesan crisps and a tomato coulis

Homemade apple and cinnamon crumble with crème anglaise

Homemade mandarin cheesecake with minted crème fraiche

Maple & walnut ice cream served in a brandy snap basket and a butterscotch
sauce

Fresh fruit salad in a citrus syrup

Homemade lemon tart with clotted cream and a berry compote

Freshly brewed coffee with mints £1.95 per person

£17.95 per person

Children under 4 free – Children aged 5 to 11 £12.50

Served from 12 noon – 9 pm