

Royalist Restaurant

Mother's Day Menu

Homemade French onion soup with parmesan croutons

*King prawn crevettes on a rocket and watercress
salad with a honey and sweet chilli dressing*

Rosette of galia melon with a passion fruit & mint jelly with a duo of berry coulis

*Slithers of pink duck breast on baby gem and baby
beetroot salad with a raspberry vinaigrette*

*Bocconcini mozzarella balls with cherry tomatoes,
fresh basil and a capsicum coulis*

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

*Roast saddle of lamb filled with an apricot & hazelnut
farce with a rosemary & redcurrant sauce*

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

Classic salmon en crouete on asparagus spears and a béarnaise sauce

*Wild mushroom & thyme risotto, red onion marmalade
and parmesan crisps with a balsamic reduction*

*Homemade chocolate & orange bread & butter
pudding with a cointreau crème anglaise*

*Poached pears in a citrus syrup with a honey & stem ginger
ice cream and a brandy snap biscuit*

Homemade raspberry & white chocolate cheesecake with Baileys cream

Fresh fruit cocktail in a citrus syrup with clotted cream

*Selection of luxury cheeses, grapes, celery and homemade chutney
(£2 per person supplement)*

Freshly brewed filter coffee with chocolate mints £1.95

*£19.95 per adult – Children 0-4 free – Children 5 – 11 £12.50
Served from 12 noon until 4 pm*

