

*Sunday 10th March*  
**MOTHER'S DAY**  
**LUNCH**

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*3 OR 2 COURSE SET LUNCH*

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**ADULTS**

*£34.95*

*3 COURSE*

*£29.95*

*2 COURSE*

**CHILDREN**

*£17.50*

*3 COURSE*

*£12.50*

*2 COURSE*

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*The Castle Bromwich Hall*  
*Hotel*

*Contact Us to Book*  
*Deposits Are Required*  
*0121 748 0030*

# MOTHER'S DAY *Lunch*

## **APPETIZER**

### **CRISPY PRAWNS IN PANKO BREAD**

zucchini collection and carrot ketchup

### **OVEN BAKED CARROT SOUFFLE**

potato cream, bresaola veils and mozzarella fondue

### **CHICKEN TERRINE**

with apricot, pepper Bavarian, homemade tomato bread, walnut salad and basil dressing

### **CARPACCIO SALAD**

basil leaves and tomato dressing

### **HOMEMADE PEA SOUP**

goats cheese Cremieux and focaccia bread

## **MAIN COURSE**

### **12 HOUR SLOW COOKED LAMB LEG**

with crushed new potatoes, roasted vegetables and red fruit reduction

### **OVEN BAKED SALMON**

with mediterranean sauce 'capers, cherry tomato, olives and origan' with steamed vegetables on the side

### **PAN FRIED SOLE**

in a lemon butter sauce with linguine pasta and aromatic prawns

### **TRADITIONAL ROAST BEEF**

served with roast potato, honey glazed parsnips, seasonal vegetables, Yorkshire pudding, cauliflower cheese and rich gravy

### **SPRING SALAD**

cheese souffle and tomato coulis

## **DESSERT**

### **PAVLOVA**

with strawberry ice-cream and ruby chocolate Cremieux

### **DAISY**

Vanilla cheesecake with raspberry sorbet and almond crumble

### **CHOCOLATE FUDGE CAKE**

with vanilla ice-cream and pistachio coulis

### **CRÈME BRULLE**

with mango sorbet and fresh fruit tartare

### **SELECTION OF ICE-CREAM**

