

Mothers Day 3 course meal

Sunday 14 March 2010

from 12 until 9 - Pre-booking only

To Start...

Homemade 'happy chicken, port & caramelised red onion parfait' served with warm ciabatta bread and tangy apple & ginger chutney

Goujons of Lowestoft cod, served on a bed of rocket leaves with a homemade citrus mayonnaise

Chicken marinated in lime & ginger, served with a sweet chilli sauce & salad leaves

Pears poached in red wine & cinnamon served with a winterberry compote (v)

Homemade roasted butternut squash soup, garnished with deep fried leeks served with crusty bread & butter (v)



Mains...

Beef from East Anglia, roasted and served with horseradish sauce, yorkshire pudding and gravy

Ocean pie - selection of fish and seafood, topped with mashed potato and glazed with Suffolk cheese

The above dishes are served with a panache of vegetables

Pan-fried 'happy chicken' filled with brie, wrapped in pancetta, served with dauphinoise potatoes, fine green beans and lemon & flat leaf parsley cream sauce

Longwood Farm free range belly of slow roasted pork, served with mashed potatoes, braised red cabbage & juniper berry jus

Chargrilled aubergine, beef tomato, flat mushroom & goats cheese tower served with dauphinoise potatoes & beetroot coulis



To Finish...

Classic lemon tart served with raspberry sorbet

Pancakes with caramelised bananas, chocolate sauce & vanilla pod ice cream

Chef's chocolate truffle & toffee cheesecake, served with fresh cream

Fresh fruit salad topped with mango sorbet & shortbread biscuit

Cheese and biscuits

Coffee

£26.95 per person (children under 12 £14.95)

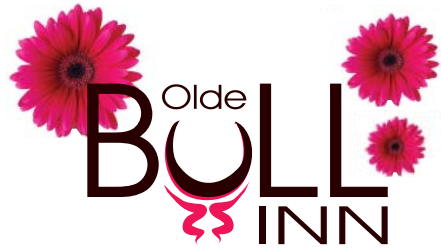
To reserve a table please call 01638 711001

Credit card details taken to secure booking

The Olde Bull Inn

The Street • Barton Mills • Mildenhall • Suffolk • IP28 6AA

www.bullinn-bartonmills.com



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