

MOTHERING SUNDAY

Sunday March 31st 2019

STARTERS

Bertha Smoked Salmon and Crayfish Salad, roasted beetroot mayonaise

Chicken Liver & Armagnac Pate, real ale chutney, warm toast

Camembert Crostini, rocket leaves and pesto dressing

Mushrooms on Toast, in bloody mary cream, white bloomer

Potato, Red Onion and Cheddar Soup with chive cream & crusty bread

MAINS

Roast Sirloin of Beef,
with Yorkshire pudding, pan gravy & roast potatoes

Berkshire Roast Turkey, with sage & red onion stuffing, Yorkshire pudding
pig in blanket, pan gravy & roast potatoes

Slow Roast Shoulder of Pork. Cooked in Bertha, with crackling,
caramelised apple compote, pan gravy, Yorkshire pudding & roast potatoes

Chicken, Mushroom and Spinach Pie
in a white wine and tarragon cream sauce, puff pastry lid, with chips

Seabass Fillet, grilled, over lemon roasted new potatoes,
pineapple, spring onion and chilli salsa

All served with fresh vegetables

Bertha Roasted Vegetable Lasagne
with balsamic dressed mixed leaf salad, garlic ciabbatta

DESSERTS

Bucks fizz Cheesecake, fresh cream & orange compote

Chocolate Brownie, chocolate toffee sauce, vanilla ice cream, shortbread chunks

Banana and Rum Bread and Butter Pudding with custard

Iced Strawberry "Eton Mess" parfait, with raspberry sorbet and crush meringue

Platter of English Cheeses, blush grapes, celery & biscuits

2 Course £20.50 3 Course £25.50

WINNER
BEST IN
BUSINESS
AWARDS



Hare and Hounds Hotel
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EAT, DRINK, SLEEP

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Let her know how much you care
and please book early!!