

MOTHERS DAY LUNCH



THE EARL OF DONCASTER



HOTEL | RESTAURANT | BAR

STARTERS

Brie & Cranberry Crostini (V) (GFO)

Tuscan Stuffed Mushrooms
Sundried tomato, parmesan crust (V)

Leak, Bacon & Potato Soup
Warm bread roll (V) (VE) (GFO)

Sweet Chilli Salmon Fishcakes
Salad garnish

MAINS

Roast Beef

Honey Glazed Roast Gammon

Roast Turkey

All of our roasts are served with buttered mashed potatoes, roast potatoes, homemade sage & onion pork stuffing, seasonal vegetables, homemade Yorkshire pudding, gravy

Minted Lamb Shank
Mashed potato, seasonal vegetables, gravy (GF)

Paprika & Honey Glazed Salmon
Crushed buttered new potatoes, seasonal vegetables

Cajun Spiced, Sweet Potato Roulade
Rich tomato sauce (V) (VE) (GF)

SIDES

Cauliflower Cheese 3.55
(V)

Pigs in Blankets 4.55

Homemade Stuffing 3.55

Seasonal Vegetables 4.55
(V) (Ve) (GF)

DESSERT

Jam Roly Poly
Vanilla custard (V)

Chocolate Orange Bread & Butter Pudding
Vanilla custard (V)

Rhubarb & Custard Eton Mess
Rhubarb compote, meringue (V) (GF)

Cheese & Biscuits (£3.00 supplement)
Double Gloucester, cheddar, red Leicester, crackers, onion chutney, celery, pickled onion (V)

Lemon Meringue Cheesecake
Chantilly Cream (V)

Ice Cream Selection
Vanilla, strawberry, chocolate (V) (GF)

3 courses 35.95 adults | 3 courses 18.95 (3-10 yrs) | 8.00 (under 3's)

FOOD ALLERGIES and INTOLERANCES

Our allergen information is available from our team on request and specifies allergens present by dish, and, also identifies potential allergen risk as a result of cross contamination. Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchen means we cannot guarantee any of our dishes are 100% free of those ingredients.