

JOCASTA'S

r e s t a u r a n t

MOTHERING SUNDAY

Sunday 14th March 2010

- V G Stilton & Broccoli Soup*
Chicken Liver, Smoked Bacon Pate, Toasted Brioche and Caramelised Onion Jam
G V Stuffed Roasted Red Pepper with Grilled Goats Cheese
V Wild Mushroom and Tarragon Pate with Melba Toast
G Traditional Prawn Cocktail
V Caramelised Onion & Stilton Tart over Baby Leaves & Rocket



- Rare Roast Fore-rib of Beef with Yorkshire Pudding and Roast Potatoes*
(Ashbourne Farm, Derbys)
V Red Onion & Roasted Tomato Creme Fraiche Tart
Traditional Coq-Au-Vin, Mashed Potatoes & Green Beans
G Roast Pork, Crackling, Apricot & Sausage Meat Stuffing & Roast Potatoes
V Stuffed Portabella Mushroom with Stilton & Herb Crust with Artichoke Risotto
G Salmon with a Prawn & Saffron Sauce



- V G Chocolate & Cherry Cheesecake*
V Sticky Toffee Pudding with Caramel Sauce & Vanilla Ice Cream
V Lincolnshire Plum Bread & Butter Pudding
V Lemon Tart with Mascarpone Ice Cream
V G Traditional Crème Brulee
V Selection of Cheeses with Wheat Wafers (£2.95 Supp)

Coffee

£ 18.95 per person

Children Under 12 £11.95

G = Gluten Free V = Vegetarian

Head Chef – Steve Horbury

Sous Chef – Daniel Harvey

Service Charge of 10% Will Be Added to Tables of 8 or More

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