

MOTHERING SUNDAY MENU

ARRIVAL DRINK

Choose one of the following...

- GLASS PROSECCO & FRESH STRAWBERRY
- ANY COCKTAIL FROM THE EVENING DRINKS MENU
- MOTHERS DAY SPECIAL COCKTAIL
- DRAUGHT BEER OR HOUSE WINE
- FRESH GROUND COFFEE, LOOSE LEAF TEA, OR SOFT DRINK

TO START

- MARINATED GARLIC CHICKEN, SPANISH CHORIZO & CORIANDER TERRINE, TOMATO, SWEET CHILLI & CRUSTY BREAD
 - FRENCH ONION SOUP, GRUYERE CHEESE CROUTE
 - CRISPY KING PRAWN WRAPS, CHINESE RAW SLAW & SPICED PLUM SAUCE
- HALLOUMI FRIES WITH SUMAC, MOLASSES, FRESH POMEGRANATE, GARLIC AIOLI & GARDEN MINT
- SMOKED BARBARY DUCK BREAST SALAD WITH SOFT PEAR, PICKLED BEETROOT & BLUE CHEESE DRESSING

TO FOLLOW

All served with Roast Roots & Seasonal Vegetables

- TRADITIONAL ROAST ORGANIC CHICKEN, DUCK FAT TATTIES, "NANA BLACKBURNS" STUFFING, YORKSHIRE PUDDING & GRAVY
 - ROAST TOPSIDE OF ENGLISH BEEF, DUCK FAT TATTIES, YORKSHIRE PUDDING & GRAVY
- GOATS CHEESE & BEETROOT TORTELLINI | ROCKET PESTO, PARMESAN CROUTONS, BLUSH TOMATOES & FRESH ROCKET
 - MORROCAN SPICED LAMB TAGINE WITH CORIANDER COUSCOUS, AIOLI & WARM FLATBREAD
 - PAN FRIED 8oz FILLET STEAK, SAUCE AU POIVRE, ROAST VINE TOMATOES, BUTTON MUSHROOMS, HERBY FRIES [£5 SUPPLEMENT]

2PM-8:30PM | SUN 31ST MARCH
£25 PER PERSON | PRE-BOOKED TABLES ONLY
INFO@THEBANKDELPH.CO.UK | 01457321586



SELECTION OF INDIVIDUALLY PRICED DESSERTS WILL BE AVAILABLE TO SELECT ON THE DAY.
DIETARY REQUIREMENTS & INTOLERANCES CAN BE CATERED FOR. PLEASE MAKE THE VENUE AWARE AT TIME OF BOOKING.