

B
BRADLEY
GARDENS

Celebrating Mother's Day

Sunday 27th March



To Start

Classic prawn cocktail with a Bloody Mary sauce GF

Hot & spicy chipolatas with curry mayonnaise

French style country pâté
served with onion chutney and toasted sourdough

Tomato, basil & red pepper soup V GF

Main Course

Roast sirloin of beef & Yorkshire pudding

Roast chicken breast with sage & onion stuffing

Roast loin of rare breed pork with sage stuffing and apple compote

All served with roast potatoes, buttered greens, roast carrots,
red cabbage and roast carrots

Risotto of smoked haddock with spring onions and Parmesan GF

Chickpea, tomato & vegetable chilli V
served with warm garlic bread

Dessert

Rhubarb & vanilla custard trifle with toasted almonds V

Treacle tart with thick cream V

Soft brown sugar meringue with soft fruits & thick cream V

Sticky toffee pudding with hot toffee sauce V



2 Courses £24.50 | 3 Courses £30.50