

B
BRADLEY
GARDENS

Father's Day Lunch

Sunday 16th June



To Start

French style pâté with toasted sourdough and onion jam (GF available)

Cream of mushroom, potato & tarragon soup (V) (GF available)

Classic prawn cocktail (GF available)

Tomato, French bean & shallot salad with warm, crispy goats cheese (V)

Main Course

Roast sirloin of beef with Yorkshire pudding (GF available)

Roast loin of rare breed pork with sage stuffing, crackling and apple sauce (GF available)

Grilled salmon served simply with fresh asparagus, new potatoes and chive butter sauce

Risotto of wild mushrooms with poached egg and Summer black truffle (V)

Dessert

Cheddar and Stilton cheeses with toasted sourdough and chilli jam (V)

Prune and brandy tart with thick cream (V)

Soft brown sugar meringue with summer fruits and raspberry purée (V)

Lemon posset with blueberry compote and shortbread (V)



Three courses £45 per person

For more information or to book a table, speak to a member of staff, call the Glasshouse
Café directly on 01661 852 176 ext. 206 or email bookings@bradley-gardens.co.uk

(V) Vegetarian (VG) Vegan (GF) Gluten free