

# F a t h e r ' s D a y M e n u



## Anchor Hotel on Sunday 18th June 2017

### Starters

Potato & rosemary soup with a crusty bread roll (v)

Lamb kebabs with minted yoghurt dressing

Chicken liver parfait with warm toast & tomato chutney

Classic prawn cocktail with brown bread & butter

Goat's cheese & beetroot bruschetta with dressed leaves & balsamic glaze (v)

### Main Courses

Slow roasted brisket of beef with roast potatoes, seasonal vegetables,  
gravy & Yorkshire pudding

Homemade steak & ale pie with sautéed potatoes & mixed greens

Lemon & thyme infused chicken breast with roasted potatoes & seasonal vegetables,  
rich gravy & Yorkshire pudding

Pan fried seabass with prawn crust, scallion mash & mangetout

Salmon fishcakes with chips, mixed salad & lemon mayonnaise

Fig, stilton, walnut & rosemary tart with sautéed potatoes & French beans (v)

### Desserts

Baked pear & caramel cheesecake with mascarpone

Red velvet fudge cake with whipped cream & raspberry coulis

Salted caramel & chocolate torte with pouring cream

Selection of ice creams

Cheese & biscuits with grapes, celery & homemade chutney - £2.00 supplement

**2 Courses: £14.95**

**3 Courses: £17.95**

**To book a table please call: 01932 242748 or 01932 237652**

**or email [c&b@desboroughhotels.com](mailto:c&b@desboroughhotels.com)**