

Happy MOTHER'S DAY

Appetisers:

King Prawn Cocktail

served on a bed of salad leaves, cucumber slices and a tomato wedge, with granary bloomer & butter.

Crispy Camembert Bites (V)

crispy cambembert bites with salad leaves and caramelised onion chutney.

Creamy Garlic Mushrooms (V)

pan fried mushrooms in a creamy garlic sauce with salad leaves & garlic ciabatta.

Sticky Soy & Sesame Chicken

crispy chicken pieces tossed in sticky soy and sesame seeds served with a salad garnish.

Goats Cheese & Beetroot Stack (V)

a stack of goats cheese and beetroot on a bed of salad leaves and finished with a balsamic glaze.

Classic Bread Board (V)

selection of fresh breads with olives, dipping oils and balsamic dips.

Main:

Traditional Topside of Beef

with mash and roasted potatoes, selection of fresh vegetables, homemade yorkshire pudding and chef's finest gravy.

Crackling Pork Belly

crispy crackling pork belly with a wholegrain mustard mash and tenderstem broccoli.

Pan Fried Seabass

pan fried seabass topped with a tangy salsa verde, served with new potatoes and asparagus.

Stuffed Chicken

chicken breast stuffed with sage and onion stuffing, wrapped in parma ham with a creamy tarragan veloute, mashed potatoes and tenderstem broccoli.

Mediterranean Vegetable Tart (V)

mixed mediterranean vegetables in a tart case, topped with couscous, served with salad dressing and new potatoes.

Giant Cod and Chips

our famous giant cod with handcut chips, mushy peas, tartare sauce & lemon wedge

Meat & Tattie Pie

our homemade meat and potato pie with handcut chips, mushy peas and chef's finest gravy

Dessert:

Profiterole Stack

fresh cream profiteroles stacked with fresh whippy ice cream, chocolate sauce & dusting of icing sugar

Mint Aero Cheesecake

our famous homemade cheesecake with a mint aero filling, drizzled with chocolate sauce and pouring cream

Bailey's Crème Brûlée

homemade crème brûlée with notes of bailey's with homemade shortbread biscuits

Fruits of the Forest Crumble

homemade forest fruits crumble with lashings of custard

Caramel Shortbread Stack

three layers of mousse, cookie and topped with caramel shortbread with a chocolate drizzle and pouring cream

Cheese Platter (+£2.00)

selection of continental cheeses, biscuits, olives, grapes and chutneys

3 course dinner £33

Red Lion, Penistone Rd, Grenoside, Sheffield, S35 8QH

THE
RED LION

