

The Three Horseshoes Inn Abbots Ripton

## **Mothers' Day, March 22nd**

### **To Start**

**Risotto of Purple Sprouting Broccoli.**  
**Pan Seared King Scallops With Chorizo. - (Supplement £1.50)**  
**Cauliflower & Westcombe Smoked Cheddar Soup With Homemade Bread.**  
**River Farm Smoked Mackerel On Puy Lentils Pulled Through Rocket.**  
**Warm Salad of Black Pudding with Cured Streaky Bacon  
& Topped With A Poached Egg.**

### **Mains**

#### ***Carvery Meats***

**Roast Sirloin Of Lincolnshire Red Beef.**  
**Honey Glazed Grasmere Farm Gammon.**  
***(Served with Yorkshire pudding, Roast Potatoes, Seasonal Vegetables & Gravy)***

**Herb Crusted Best End Of Lamb On A Tomato & Roasted Butternut Squash Ragout**  
**Served With Fondant Potatoes.**

**Free Range Supreme Of Chicken Stuffed With Leek & Gruyere Served On Spring**  
**Onion Mash With A Celeriac Cream Sauce.**

**Lemon Sole With A Parsley & Caper Beurre Blanc Served With Broad Beans &**  
**Jersey Royals Sautéed In Sherry Vinegar.**

**Spring Vegetables in A Thai Noodle Stir Fry Served With Sesame Tuille.**

### **Desserts**

**Bramley Apple & Rhubarb Crumble Served With Crème Anglaise.**  
**Hot Chocolate Fondant Served With Red Berry Confit & Vanilla Ice Cream.**

**Whisked Banana Soufflé with Caramel Ice Cream.**

**White Chocolate & Orange Torte.**

**Chef's Cheese Board.**

**£19.50 for 3 Courses/£15.50 for 2 Courses**

Service Not Included

Head Chef: Daniel Walker