

The Carpenters Arms

MOTHERING SUNDAY SUNDAY 31ST MARCH 2019

2 Courses £24.95, 3 Courses £28.95 per person

STARTERS

LEEK & POTATO SOUP Herb Oil & Croutons (V)

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber (GF)

GOATS CHEESE & ROASTED PEPPER TART Rocket (V)

CREAMY GARLIC & HERB MUSHROOMS Chunky Toasted Sourdough (V)

BACON & BLACK PUDDING SALAD Poached Egg (GF)

MAIN COURSES

TRADITIONAL SUNDAY ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF

Robin Hirst, Neasham Grange, Darlington

ROSEMARY & GARLIC LEG OF DALES LAMB

HALF ROAST CHICKEN Lemon & Thyme, Shallot & Sausage Stuffing

*Served with Roast Potatoes, Root Vegetables, Yorkshire Pudding,
Creamed Spring Cabbage, Spring Greens & Red Wine Gravy*

BREAST OF GRESSINGHAM DUCK

Fondant Potato, Wilted Spinach & Port Wine Jus (GF)

TAGLIATELLI PASTA & COURGETTE RIBBONS

Spicy Tomato, Basil & Parmesan (V)

CARPENTERS FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Lemon & Dill
Mash & Cheddar Topping & Seasonal Vegetables (GF)

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon

PUDDING

MIXED BERRY COBBLER Granola, Crème Anglaise

CHOCOLATE & CINNAMON ROLLS Puff Pastry & Vanilla Ice Cream

TANGY LEMON POSSET Homemade Shortbread Biscuit (GF)

MINI PANCAKES Banana, Chantilly Cream & Chocolate Curls (GF)

SELECTION OF ARTISAN CHEESES Celery, Grapes, Apple Chutney & Artisan Biscuits

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 8 or more.

