

The DURHAM

The Country Inn on Your Doorstep

Mother's Day Menu

Adults...3 Courses 22.50 2 courses 18.50

Children under 12...3 courses 14.50 2 courses 10.50

In order to please as many special Dads as we can on this very special day there is a two-hour table allocation from the time of your booking.

Where we state (G.F) it means the dish can be adapted to suit gluten free so please specify if this is your preference when placing your order

Starters

Cream of vegetable soup served with bread & butter (V.G.F)

Smoked mackerel pate, chunky bread & a beetroot & apple salad (G.F)

Traditional prawn cocktail, served with brown bread & butter (G.F)

Creamy garlic mushrooms, served on garlic ciabatta (V.G.F)

Terrine of continental vegetables & goats cheese, rocket & balsamic glaze (V.G.F)

Mini ploughman's, homemade chutney

Before ordering please speak to one of our staff if you have a Food Allergy or Intolerance.

Where we state (G.F) it means the dish can be adapted to suit gluten free so please specify if this is your preference when placing your order Please note that our food is fresh, made to order and bought from Ilkeston & Derbyshire suppliers wherever possible.

We are happy to accommodate special dietary requirements where possible and we reserve the right to change the menu without notice due to supply issues or situations beyond our control.

Main courses:

Traditional roasts... (can be G.F adapted) . served with homemade Yorkshire pudding & pork, sage & onion stuffing, steamed fresh vegetables & cauliflower cheese, thick gravy made from homemade stock

Roast rump of beef or roast leg of English lamb (served pink unless otherwise requested)

Roast breast of turkey or roast loin of pork

Children's roasts half portions

Children's options, chicken nuggets, fish fingers, sausage & beans, scampi

Nut roast, (v) vegetable gravy, Sunday potatoes & vegetables (v.G.F)

Beef Bourguignon, lean chunks of beef, mushrooms, carrots & baby onions, slow cooked until tender in a rich gravy of red wine & herbs served with Sunday veg & potatoes (G.F)

Chicken cassoulet, oven roast chicken breast on a bed of mixed beans, chorizo sausage, tomatoes, mushrooms, onions, fresh herbs & garlic

Pan seared sea bass, parsley mashed potato, fine beans, asparagus & petit pois medley, lemon butter sauce (G.F)

Homemade Desserts

Traditional sherry trifle

Salted dark chocolate caramel tart (G.F. option available) whipped cream

Apple pie served hot or cold with clotted cream or custard

Lemon cheesecake, pouring cream

Assorted ice cream with chocolate sauce or fruit coulis