



MOTHERING SUNDAY

SUNDAY 31ST MARCH 2019

2 Courses £21.95 per person, 3 Courses £24.95 per person

STARTERS

ROAST TOMATO & BASIL SOUP Parmesan Croutons (V)

CLASSIC PRAWN COCKTAIL

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

YORKSHIRE HAM HOCK TERRINE Minted Pea Purée, Pickled Quail Egg & Watercress (GF)

SMOKED MACKEREL & HORSERADISH PATÉ Tartare Salad & Sourdough Toast

YORKSHIRE BLUE CHEESE & SALT BAKED BETROOT Toasted Hazelnuts & Mustard Dressing (V)



MAIN COURSES

TRADITIONAL SUNDAY ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF Robin Hirst, Neasham Grange, Darlington

ROAST LEG OF PORK, ONION STUFFING & CRACKLING Smithy House Farm, Northallerton

LEMON & THYME HALF ROAST CHICKEN, ONION STUFFING

*Served with Roast Potatoes, Root Vegetables, Yorkshire Pudding
Seasonal Greens & Red Wine Gravy*

SLOW BRAISED DALES LAMB SHOULDER Creamy Mash & Spring Vegetables (GF)

PAN FRIED FILLETS OF SEA BASS Steamed Mussels Spinach & Bisque (GF)

BLACK SHEEP BEER BATTERED FISH & CHIPS Crushed Peas, Tartare Sauce & Lemon

ROAST RED PEPPER & HERITAGE TOMATO SALAD Basil & Tarragon Oil (GF,V)

PUDDINGS

STICKY TOFFEE PUDDING Butterscotch Sauce & Cinder Toffee Ice Cream

DARK CHOCOLATE CHEESECAKE Vanilla Ice Cream

POACHED RHUBARB & GINGER MESS Meringue, Ginger Bread & Double Cream (GF)

PUNCH BOWL TRADITIONAL SUNDAY PUDDING Vanilla Custard

ARTISAN CHEESE BOARD

Seed Crackers, Celery & Grapes

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.



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