

# The Highdown Inn

## Mothers Day Menu

Sunday 11<sup>th</sup> March



### *To Start...*

*Roasted Vine Tomato & Basil Soup with Pesto & Parmesan*  
*Panko Coated Brie with Caramelised Red Onion Chutney*  
*Tian of Crab and Avocado*  
*Smoked Trout & Horseradish Paté*

### *To Follow...*

*Roast Isle of Wight Topside of Beef with Traditional Yorkshire Pudding*  
*Roast Rowridge Farm Leg of Lamb with Rosemary & Garlic*  
*Fish Pie – Salmon, Haddock, Prawn & Smoked Halibut bound in a White Wine & Parsley Sauce topped with Mash*  
*Chicken Breast wrapped in Parma Ham Drizzled with Stilton Sauce*  
*Spinach and Ricotta Roulade*  
  
*All Served with Fresh Seasonal Vegetables and Roasted Potatoes*

### *To Finish...*

*Raspberry Pavlova – Crème Chantilly, beautiful Meringue & Fresh Raspberries*  
*Chocolate & Brandy Pot with Chocolate Cigars*  
*Lemon Cheesecake with Forest Fruits*  
*Fresh Rhubarb and Ginger Crumble*

*Coffee & Homemade Truffles*

*Flowers and chocolates for Mum*

*£24.95 per person*

