

Mother's Day special

At Sturdy's Castle

STARTERS

Breaded Brie

Served with cranberry sauce & dressed leaves | V

Ardennes Pate

Served with seasonal chutney, dressed leaves & herb bruschetta

Lasooni Chicken Tikka

Garlic flavored chicken tikka served with mint chutney | GF

Spinach & Watercress Soup

Served with warm Bread & Butter | V | VEO | GFO

Classic Prawn Cocktail

Served with Marie Rose sauce & toasted ciabatta

Malai Broccoli

Cream cheese yogurt & green Cardamom flavored broccoli Served with mint chutney | V | GF

MAIN COURSES

All roasts are served with rosemary roast potatoes, Seasonal vegetables, carrots, Yorkshire pudding & proper gravy.

Topside of Beef

Roasted rare with sea salt & cracked

Slow-Roasted Spring Lamb

With garlic & rosemary

Roasted Turkey Breast

With lemon & thyme,

Roasted Pork Loin

Glazed with honey & mustard, served with sage & onion stuffing & crackling

Nut Roast

Served with roast potatoes, green vegetables & stuffing | V

Pan-Seared Salmon

With Crusted baby potatoes & green vegetables served with Dill sauce

Lucknowi Lamb Korma

Tender lamb cooked with onion & aromatic spices served with pulao rice & mini plain naan | GF

Malabari Chicken Curry

Chicken breast pieces marinated with south Indian spices, cooked in coconut milk & curry leaves gravy Served with pulao rice & mini plain naan |

DESSERTS

Fruits Crumble'

Served with custard | GF

Chocolate Brownie

Served with vanilla ice cream & chocolate sauce | GFO

Lemon Cheesecake

Served with squirty cream

Flavored Kulfi's

Indian ice-cream | GF

HAPPY MOTHER'S DAY – SUNDAY 30th MARCH

2 courses - £31pp | 3 courses - £36pp

PRE-BOOKING REQUIRED: 01869 331119



STURDY'S CASTLE

V - Vegetarian | VE - Vegan | GF - Gluten Free | GFO - Can be made

Please advise a member of the team if you have any allergies, we may need to be aware of. Please note that our menu is prepared using many ingredients including allergens, whilst every care is taken, we cannot eliminate the risk of allergen transfer.