

Harlow College Mothers Day Menu

3 Courses

Starters

Prawn and crayfish cocktail on bed of mixed leaves served with a seafood sauce and brown bread and butter

Home made chicken liver pate served with an apple and sultana chutney, mixed leaves and melba toast

Homemade roasted vine tomato soup, served with basil oil and a parmesan cheese crouton

Fanned melon served with Parma ham and seasonal berry sauce

Mains

Roast strip loin of Beef
All served with Trimmings and Seasonal Vegetables

Oven roasted Lemon Sole on the bone served with Garlic Butter and Baby Shrimps, buttered New Potatoes and Seasonal Vegetables

Individual Aubergine Mosaka served with Side Salad and Garlic Bread

Desserts

Home made bread and butter pudding served with cream or ice cream or custard

Individual apple crumble served with custard or cream

Vanilla New York cheesecake served with raspberry couli and fresh berries

Lemon sorbet served with fresh berries