

EL  
**PRADO**  
*By Martinez*

Sample Mothers Day Menu

**TO START**

Market Fresh Soup of the Day served with Garlic and herb Croutons

Home Cured Beetroot Gravadlax of Shetland Salmon, Sweet Mustard and Dill Dressing

Smooth Chicken and Pork Liver Pate, Orchard Fruit Chutney and Toasted Bread

Fresh Cut Seasonal Melon, Sherry Vinegar Glaze and Berry Compote

Local Lobster and Prawn Cocktail, Crisp Lettuce, Brandy Scented Marie Rose Sauce

Steamed South Coast Mussels with a Tomato, Garlic and Butter Sauce

**FOR MAIN**

In House Aged Roast Rib of Angus Beef served with  
Homemade Yorkshire Pudding and Red Wine Jus

Roasted Loin of Orchard Farm Pork, Shallot and Apricot Stuffing and Natural Jus

Roasted Leg of Locally Sourced Lamb with Homemade Rosemary Jus

Spiced Confit of Duck, Slow Braised Red Cabbage and Creamy Peppercorn Sauce

Chef's Steak, Mushroom and Ale Pie, Crisp Puff Pastry Lid

Poached Fillet of Shetland Salmon, Buttered New Season Potatoes and  
Freshly made Hollandaise Sauce

ALL MAIN COURSES ARE SERVED WITH A  
PANACHE OF SEASONAL VEGETABLES

