

MOTHERING SUNDAY MENU

30TH MARCH 2025

2 Courses £21.95 3 Courses £26.95

STARTERS

White Asparagus Soup - Hazelnuts, Pickled Wild Leek, Homemade Focaccia^{(v)(rve)(rgf)}

Prawn & Smoked Salmon Cocktail - Homemade Bread^(rgf)

Duck Liver & Port Parfait - House Pickle, Sourdough^(rgf)

Ribblesdale Goats Cheese - Candy Beet Salad, Poached Pear, Lovage Dressing^{(rgf)(v)}

Torpedo King Prawns - Asian Slaw, Pickled Mouli, Wasabi Mayonnaise

Pulled Venison Hash Cakes - Spiced Date Chutney

MAIN COURSES

Roast Topside of Yorkshire Beef^(rgf)

Roast Loin of Pork, Crackling, Homemade Stuffing^(rgf)

Roasted Chicken Breast, Homemade Stuffing^(rgf)

Rosemary Roast Lamb Leg^(rgf)

Nut Roast^{(v)(rve)}

*All served with Roast Potatoes, Yorkshire Pudding, Creamy Mash, Seasonal Vegetables, Homemade Gravy.
Gluten free Yorkshire pudding available on request.*

Pan Roasted Brill - Wilted Spinach, Pink Fir Hasselback Potatoes, Wild Garlic Veloute^(rgf)

Pan Fried Calves Liver - Herb Mash, Crispy Onions, Red Wine Reduction

Traditional Fish & Chips - Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartar Sauce^(rgf)

Classic Steak & Ale Pie - Yorkshire Pudding, Hand-cut Chips, Seasonal Vegetables

Garden Pea & Mint Risotto - Roast Asparagus, Feta^{(v)(rve)(rgf)}

DESSERTS

Apple & Blackberry Crumble - Vanilla Custard^{(rgf)(rve)}

Warm Chocolate Brownie - Chocolate Sauce, Vanilla Ice Cream

Sticky Toffee Pudding - Salted Toffee Sauce, Honeycomb Ice Cream

Rhubarb & Vanilla Fool - Caramelised Rhubarb, Shortbread Crumb

Persian Love Cake - Blood Orange Sorbet^(rve)

Duo of Ice Cream^{(rgf)(rve)}

Ice Cream - Vanilla, Chocolate & Sea Salt, Strawberry, Honeycomb

Vegan - Vanilla, Peanut Chip, Salted Caramel

To Book - 01423 770254

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