



Mother's day

SUNDAY 22nd MARCH

Adults - 2 course £19.50 3 course £23.50

Childrens roast & ice cream £8.95

To Start

Freshly made French onion soup, gruyere cheese crouton

Smoked salmon parcel, filled with prawn mousse, with a lemon & dill crème fraiche, wholemeal bread

Pan fried button mushrooms finished with cream Swaledale cheese & crusty ciabatta bread

Roasted courgette, asparagus & pea risotto balls in a crispy crumb with mint pesto & herb sauce

Black pudding, scotch egg, roasted tomato & pink peppercorn chutney

Main Course

Roast Sirloin of Beef, Yorkshire pudding & rich pan gravy (£2 supplement)

Roast silverside of beef, Yorkshire pudding & rich pan gravy

Roast North Yorkshire leg of lamb, Yorkshire pudding & rich pan gravy

Pan fried breast of chicken, truffle mash potato, wild mushroom, red wine & thyme jus

Pan fried fillet of seabass, spring onion & cheddar potato cake, white wine & chive cream sauce

Roast loin of pork, black pudding croquette, crackling, rich pan gravy & apple sauce

Spaghetti tossed in a guryere cream with roasted red tomato & peppers served with rosemary Foicaccia (V)

Unless otherwise stated served with creamy mash, roast potatoes & an array of fresh vegetables

Dessert

Vanilla panacotta, ginger snap biscuit, rhubarb & gin granita

Classic treacle sponge & creamy custard

Strawberry cheesecake, kaffir lime strawberry compote & honeycomb

Triple chocolate overdose – Chocolate browne, truffle torte & praline profiterole, with caramel sauce & vanilla ice cream

Glazed French lemon tart, homemade raspberry & clotted cream ice cream with mini meringue kisses

For further information & bookings please contact reception

01642 722231/info@thetreebridgehotel.co.uk or visit www.thetreebridgehotel.co.uk/

Please note: We require a £ 5.00 per person deposit at the time of booking, any allergies or dietary requirements must be given at the time of ordering

the treebridge
EST. 1990