

Morley Hayes




The Pavilion Suite

MOTHERING SUNDAY CARVERY MENU 14th March 2010

Starters

✓ Leek soup, chive crème fraiche
Chicken liver parfait, toasted brioche, red onion compote
✓ Half cantaloupe melon, pineapple sorbet
Salmon fishcake, dill and mustard dressing

Main Course

Carvery to include:
Locally sourced pork loin with apple sauce and apricot stuffing 
Roast sirloin of Derbyshire beef, Yorkshire pudding 
Roast leg of Derbyshire lamb and red currant gravy 
Fillet of cod, buttered spinach, white wine parmesan sauce
✓ Mushroom tart, sage Derby, sour cream and wild rocket
All main courses accompanied by seasonal potatoes and vegetables

Puddings

Fresh Fruit Salad
Chocolate and black cherry Kirsch roulade with cream
Pear crumble tart with cream or custard
Baked vanilla cheesecake with cream
Lemon meringue pie with cream
A selection of British cheeses with assorted biscuits, crackers, celery and grapes

Coffees

Freshly brewed coffee and mints

£25.50 per person - under 12 years £12.75

Inclusive of VAT

*Price includes a gift for all mothers

Our host and chef are willing and able to help with any special dietary requirements
Dishes may be cooked plainly and without sauces if required
Dishes may contain nuts and seeds

This menu is served from 12.00 noon until 4.30pm



The Derbyshire flag features a green cross on a blue background. These colours were chosen to represent Derbyshire's green countryside and its rivers and reservoirs. In the centre of the flag is a Tudor rose which has been the county badge since the 1470s. The rose is gold in colour to differentiate from the emblems of Yorkshire and Lancashire; it is also supposed to symbolize quality.

