

PUB · RESTAURANT · HOTEL
THE MARQUESS OF EXETER
LYDDINGTON · RUTLAND

Mother's Day special

STARTER

Mum's Mulligatawny Soup(V)

This fragrant Soup is made from creamy red lentils, carrots, apples, and coconut milk.

Goat Cheese Terrine

with rustic herb bread

Salmon Gravlax

Served on crispy bagel with chive cream cheese and citrus drizzle.

Chicken Liver Mousse

Served with Roasted pine nuts and Toasted ciabatta.

Salmon Mahi

Marinated in mustard and Indian mixed spices cooked in tandoor.

Meethe Neem Ka Murg

Chicken Tikka marinated in curry leave, and Indian spices. cooked in tandoor.

Malai Broccoli(V)

Creamy mint and green cardamom marination and cooked in tandoor.

MAIN

Krishna's Mixed Platter (G/F)

Mango Paneer Shashlik, Onion Bhaji, Chicken Tikka, Seekh Kebab,
Lamb Chop, Fish Amritsari & , Serve with Mango & Mint chutney.

Honey Mustard Joint Gammon

Served with Golden Roast Potatoes, Seasonal Vegetable, Yorkshire Pudding & Gravy

Slow Cooked Silverside Beef

Served with Golden Roast Potatoes, Seasonal Vegetable, Yorkshire Pudding & Gravy

Marinated Roast Leg of Lamb

Served with Pigs in Blanket & Sage, Onion Balls, vegetables and gravy.

Indian Roast Leg of Lamb

Marinated in spices, cooked in tandoor and served with Rogan Josh curry and pulao Rice.

Pan seared Cod (G/F)

Served with tomato based olive and capers sauce.

Mediterranean Vegetable Tart

Served with roast potatoes, seasonal vegetables & red wine jus

DESSERT

Eton Mess

Chocolate Fudge Brownie with vanilla Ice cream(G/F*)

Tricolor Kulfi Traditional Indian ice cream

Citrus Tart with vanilla Ice cream

Raspberry Cheese Cake (G/F,VE)

MOTHER'S DAY SPECIAL MENU 2 COURSES @40 AND 3 COURSES @ 45 PER PERSON