



# Mothers Day Lunch

## Sunday 22nd March 2009

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Roast Vine Tomato Soup & A Mull Cheddar Won Ton

Assiette of Local Salmon, Baby Beetroot Leaves & Candied Lemon  
(Smoked, Poached Roulade and Beetroot Marinated)

Seafields Chicken Liver Pate, Homemade Ciabatta and Apple and Thyme Chutney

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Fillet of Shetland Salmon Poached in Butter, Lemon, White Wine and Thyme  
with Saffron Pasta and Buttered Asparagus

Aberdeen Angus Sirloin, Slow Roast Plum Tomatoes, Scottish Forest Mushrooms,  
Fondant Potato and White Truffle Scented Sauce

Roast Corn Fed Chicken Breast Stuffed with Black Pudding, Herb Crushed Potatoes,  
Carmelized Shallots, Fine Beans & Pancetta and Grain Mustard Jus

**V** Crisp Spring Roll Pastry Parcel Filled with Petite Ratatouille and Goats Cheese

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Glazed Lemon Tart With Raspberry Sorbet

Steamed Sponge Pudding, Warm Jam Sauce and Strawberry Ice Cream

Selection of Farmhouse Cheeses, Handmade Biscuits, Celery and Grapes

Coffee and a Plate of Surprises!

To reserve your table contact:

**Seafield Lodge Hotel**

Tele: **01479 872152**

Email [info@seafielddodge.co.uk](mailto:info@seafielddodge.co.uk)

**Only £19.50**  
**per person**



