



FORMBY HALL
GOLF RESORT & SPA

Mother's Day

RESTAURANT MENU

FOR THE TABLE

SELECTION OF HOMEMADE BREADS

Flavored Butter, Olive Oil and Balsamic Vinegar (GFA)

STARTERS

CAULIFLOWER AND WHITE ONION SOUP

Crispy Sage Leaves (V) (VG) (GFA)

CLASSIC PRAWN COCKTAIL

served with Brown Bread and Butter (GFA)

CHICKEN LIVER PATE

Toasted Brioche and Plum Chutney (GFA)

WILD MUSHROOM AND GARLIC TART

Tarragon Cream Reduction (V)

MAINS

ROAST SIRLOIN OF BEEF

Homemade Yorkshire Pudding, Roast Potatoes, Roasted Root Vegetables (GFA)

PAN FRIED CHICKEN SUPREME

Dauphinoise Potatoes, Creamy Diane Sauce, Tender Stem Broccoli and Smoked Bacon Crumb (GFA)

GOATS CHEESE AND ROASTED MEDITERRANEAN VEGETABLE WELLINGTON

Tomato Coulis and Sautéed New Potatoes

PANKO ENCRUSTED FILLET OF SALMON

Soy and Chilli infused Pak Choi and Mango Salsa

DESSERTS

STICKY TOFFEE PUDDING

Toffee Sauce and Vanilla Ice Cream (V) (GFA)

CHOCOLATE AND RASPBERRY TART

with Raspberry Gel and Raspberry Sorbet (V)

SALTED CARAMEL PROFITEROLES (V)

VANILLA CHEESECAKE

Lemon Curd and Italian Meringue (V)

(V) Vegetarian (NGCI) No Gluten Containing Ingredients (VG) Vegan (NDCI) No Dairy Containing Ingredients (GFA) Gluten Free Available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering.