



AYSGARTH FALLS HOTEL
PALMERS RESTAURANT

Mother's Day

2 courses £32 | 3 courses £38

Sunday 15th March

FRENCH ONION SOUP

Yorkshire ale-braised onions with Gruyère croutons (v)

GARLIC & THYME MUSHROOMS

Roasted with cream and served on toasted sourdough (v)

PRAWN & CRAYFISH COCKTAIL

Atlantic prawns and crayfish with Marie Rose sauce and brown bread

CHICKEN & LEEK BALLOTINE

Free-range chicken wrapped with braised Yorkshire leeks, celeriac purée and a tarragon and mustard cream sauce

ROAST BEEF | ROAST CHICKEN | ROAST PORK LOIN | ROAST LAMB (+£3 SUPPLEMENT)

All served with stuffing, roasted and mashed potatoes, a Yorkshire pudding, seasonal vegetables, and gravy

Cauliflower Cheese | Pigs in Blankets £5.95

PAN-SEARED SEA BASS

Crisp-skinned with Café de Paris butter, potato dauphinois, wilted spinach and cherry tomatoes

HERB-CRUSHED SALMON

Oven-roasted salmon with crushed new potatoes, asparagus and lemon beurre blanc

CARAMELISED RED ONION & GOAT'S CHEESE TART

Served with buttered new potatoes, grilled asparagus and a light thyme dressing (v)

BUTTERNUT SQUASH & SPINACH LASAGNE

Served with toasted sourdough and spring leaf salad (v)

DARK CHOCOLATE DELICE

Silky dark chocolate delice with black cherry compôte, cocoa crumb and Kirsch cream

SUMMER BERRY CHEESECAKE

Baked vanilla cheesecake with macerated summer berries

TRADITIONAL APPLE CRUMBLE

Warm Bramley apple crumble with golden oat topping, served with vanilla custard or ice cream

STICKY TOFFEE PUDDING

Warm sticky toffee pudding with rich toffee sauce and vanilla ice cream

YORKSHIRE CHEESEBOARD (+£3 SUPPLEMENT)

A selection of Yorkshire cheeses served with artisan crackers, chutney and grapes