



FRIARS CARSE  
COUNTRY HOUSE HOTEL

# MOTHERING SUNDAY

Sunday 15th March

## SUNDAY LUNCH

Served between 12:30 pm - 4:30 pm

£29.95 2 Courses

£35.95 3 Courses

## AFTERNOON TEA

Served between 12:30 pm - 4:30 pm

A selection of sandwiches served with  
cakes, scones and tea or coffee

£16.95 per person

## DELUXE AFTERNOON TEA

Served between 12:30 pm - 4:30 pm

All of the above with the added luxury  
of a glass of prosecco each!

£21.95 per person



**FRIARS CARSE**  
COUNTRY HOUSE HOTEL

**MOTHERING SUNDAY LUNCH**  
Sunday 15th March

**TO START**

**ROASTED BUTTERNUT SQUASH SOUP**  
PARSNIP CRISPS, ROASTED PINE NUTS & TOASTED SOURDOUGH  
**PAN FRIED SCALLOPS**  
(£4.50 SUPPLEMENT)  
BLACK PUDDING, CELERIAC PUREE, FRESH APPLE & WATERCRESS  
**WILD VENISON & CHORIZO MEATBALLS**  
ROASTED TOMATO & PEPPER TOASTED HOUSE BREAD  
**SAUTÉED WILD MUSHROOMS**  
TOASTED SOURDOUGH, CONFIT GARLIC DRESSING  
& CRISPED LEEKS

**MAINS**

**ROASTED LEG OF SCOTTISH LAMB**  
WITH ROSEMARY & GARLIC, SERVED PINK  
**ROAST BELTIE GALLOWAY SIRLOIN**  
(£5.50 SUPPLEMENT)  
LOCALLY SOURCED, SERVED PINK  
**NUT ROAST**  
RED LENTIL & PISTACHIO

**ALL THE ABOVE SERVED WITH:**

CELERIAC PUREE, BROCCOLI, BRAISED RED CABBAGE, ROAST  
POTATOES, HONEY ROASTED ROOT VEGETABLES, SAGE & ONION  
STUFFING, CAULIFLOWER CHEESE, YORKSHIRE PUDDING & GRAVY

**~ ALTERNATIVELY ~**

BUTTER ROASTED NORTH ATLANTIC COD  
WITH SAUTÉED SAVOY CABBAGE AND BACON, CELERIAC PUREE,  
CRISPY LEEKS

**TO FINISH**

**LEMON POSSET**  
SHORTBREAD WITH BERRY COULIS  
**VEGAN MULLED WINE POACHED PEAR**  
WHITE CHOCOLATE MOUSSE WITH TOASTED ALMONDS  
**CHOCOLATE & ORANGE BRIOCHE BREAD AND BUTTER PUDDING**  
WITH VANILLA ICE-CREAM  
**A TRIO OF HOME MADE ICE-CREAMS OR SORBETS**

**FRIARS CARSE CHEESEBOARD**

(£3.50 SUPPLEMENT)  
OATMEAL CRACKERS & RED ONION CHUTNEY WITH GRAPES