***The Arches Mother’s Day Menu 2025***

Chefs Soup of the Day. (V) (GF Available)

Chicken and Duck Liver Pate served with Caramelised Onion and Toasted Brioche.

 Panko King Prawns with Sweet Chilli Aioli. (P)

Black pudding, Bubble and Squeak Potato Cake, Poached Egg and Peppercorn Sauce.

 Arancini Balls with Pesto Mayonnaise. (V)

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Grilled Fish of the Day, Crushed New Potatoes, Lemon and Caper Butter with

 Seasonal vegetables. (P) (GF)

 Fillet of Plaice Stuffed with a Salmon and Prawn Mousse, Mussel Broth,

Crushed New Potatoes with Seasonal Vegetables. (P) (GF)

Braised Brisket of Beef Burger, Crispy Pancetta, Caramelised Onion,

 Smoked Applewood Cheese, on a Toasted Brioche Bun and Chips.

Braised Lamb Shank, Leek and Mustard Mash with Seasonal Veg. (GF)

Roast Chicken Breast, Topped with Black Pudding, Bacon and Stilton, Roast Potatoes,

 Red Currant and Port Wine Jus with Seasonal Veg. (GF Available)

Roast Topside of Beef, Roast Potatoes, Creamy Mash, Yorkshire Pudding,

Beef Jus with Seasonal Veg. (GF Available)

Asparagus, Pea and Wild Mushroom Risotto. (V) (GF) (Vegan Available)

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Spiced Apple Crumble with Custard.

Crème Brulee with Shortbread Biscuits. (GF)

 Chocolate Fondant, Cherry and Chocolate Sauce.

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream.

Peach Melba Eton Mess. (GF)

**Two Courses £26.95**

**Three Courses £29.95**