



APLEY FARM SHOP

# MOTHER'S DAY LUNCH MENU

## STARTERS

### SPICED PARSNIP SOUP v GFO

topped with crispy onions  
served with a sourdough roll

### BEEF BRISKET CROQUETTE

with charred peppers,  
toasted sesame,  
micro herbs

### DUCK LIVER PATE GFO

with toasted sourdough

## MAINS

### PORK BELLY GFO

with whole grain mustard mash potato,  
Cavolo Nero, butternut squash puree,  
black pudding, Apley homemade gravy

### LAMB SHOULDER GFO

with roast potatoes, tender stem broccoli,  
honey roasted parsnips,  
baby carrots, Yorkshire pudding,  
Apley homemade gravy

### ROASTED RED PEPPER & TOMATO RAGÙ v

with pappardelle,  
parmesan shavings

## DESSERTS

### STICKY TOFFEE PUDDING

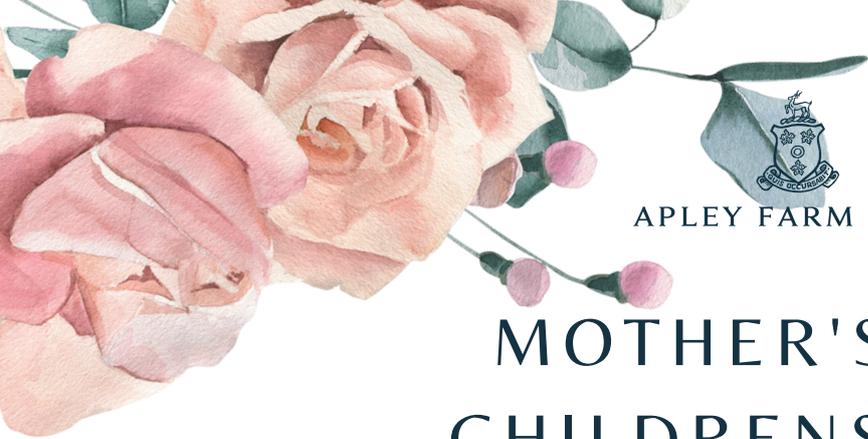
served with miso caramel sauce,  
vanilla ice-cream

### ETON MESS CHEESECAKE

topped with fresh berries

### TRIPLE CHOCOLATE BROWNIE GFO

topped with chocolate crumb and  
vanilla ice-cream



APLEY FARM SHOP

# MOTHER'S DAY CHILDRENS MENU

UNDER 12'S

## STARTERS



**SPICED PARSNIP SOUP** V GFO

served with a sourdough and Neatherend butter

**GRILLED CHICKEN SKEWERS**

served with flatbread,  
BBQ dip

**HUMMUS** V

served with carrot,  
cucumber,  
bread sticks

## MAINS



Choose from

**LAMB SHOULDER OR PORK BELLY** GFO

served with roast potatoes,  
baby carrots, Yorkshire pudding,  
Apley homemade gravy

**CHICKEN GOUJONS** GF

served with fries,  
beans

**PAPPARDELLE** V

in tomato sauce

## DESSERT



**TRIPLE CHOCOLATE BROWNIE** GFO

served with vanilla ice cream

**BELGIAN WAFFLE**

served with whipped cream &  
strawberry sauce

**VANILLA ICE CREAM**

with sweet flavour of Madagascan vanilla

