

The
MANSEFIELD
HOTEL
MOTHER'S DAY

2 COURSES £31.50

3 COURSES £35.00

Starters

Homemade Cream of Tomato Soup

Served with Freshly baked Bread

Homemade Chicken & Vegetable Soup

Served with Freshly baked Bread

Haggis Bites

*R G Macdonald Butcher's Haggis, Coated in Crisp Batter
Served with Crisp Salad and Wholegrain Mustard Mayonnaise*

Prawn Cocktail

*North Sea Prawns, bound in a classic Marie Rose Sauce
Served on a Salad Leaves along with Buttered Brown Bread*

Vegetable Pakora

Served with Mango Chutney and Green Leaf Salad

Feta & Olive Salad

*Greek Feta Cheese, pitted Green Olives, Crisp Salad leaves,
Cherry Tomatoes and Cucumber tossed in a Balsamic Vinaigrette*

Mushroom & Asparagus Risotto

*Creamy Risotto with Mushrooms and Asparagus
Finished with Parmesan Cheese*

Pork Belly

*Slow braised Pork Belly, cooked in a Chilli & Honey glaze,
Set on an Aromatic Root Vegetable Salad*

Desserts

Mansefield Trifle

*Classic Sponge Dessert topped with layers of Fruit, Custard and
Chantilly Whipped Cream*

Sticky Toffee Pudding

*Warm Sticky Date Sponge, served with Toffee Sauce
and Miele's of Lossie Vanilla Gelato*

Chef's Cheesecake

Set on a Buttery Biscuit Base, garnished with fresh berries

Profiteroles

Filled with a Chantilly Cream, topped with warm Chocolate Sauce

Miele's of Lossie Gelato

*Vanilla ★ Chocolate ★ Strawberry ★
Mint Chocolate Chip ★ Guest Ice Cream*

Sorbet

Raspberry ★ Mango ★ Lemon

Mains

Roast Silverside Beef

*Aberdeen Angus Beef, served with Yorkshire Pudding,
Roast Potatoes, Selection of fresh Vegetables and Natural Gravy
+£2.00 Extra Gravy*

Breast of Chicken

*Served with Oatmeal Stuffing, Roast Potatoes, Selection of fresh
Vegetables and Natural Gravy
+£2.00 Extra Gravy*

Scottish Salmon

*Fillet of local Scottish Salmon, cooked in a Chorizo & Garlic Butter,
served with Sautéed Potatoes and selection of fresh Vegetables*

Loin of Lamb, Grass Fed, Dry Aged

*Served with Rosti Potato, Garlic roasted Green Beans & Peas
Finished with a Redcurrant & Mint Reduction
+£5.50 Supplement*

Cajun Chicken Goujons

*Strips of Chicken Breast in Crisp Cajun Batter.
Served with Hand-Cut Chips and Garlic Mayonnaise*

Fillet of Haddock

*Coated in your choice of Crumb or Batter, with Hand-Cut Chips,
Garden Peas, Wrapped Half Lemon and Tartar Sauce*

Spinach & Ricotta Tortellini

Tossed in a Tomato & Herb Sauce

Butterbean, Squash & Spinach Curry

Cooked in a Lightly Spiced Sauce, served with a Basmati Rice

*Our Dishes are prepared fresh to order by our team of
Chefs, anything we can do to enhance your experience
please feel free to ask.*

*If you have any Dietary Requirements or Allergies, our staff will be
happy to assist you with your Menu Choice.*

Please note our dishes may contain nuts or traces of nuts.

Children's Menu available on request

The Mansefield Restaurant

Monday - Thursday: 17:30-22:00 (last tables 20:00)

Friday & Saturday: 17:00-23:00 (last tables 20:30)

Sunday: 16:00-22:00 (last tables 19:30)