

# Mother's Day, 31st March 2019

2 course- 16.95, 3 course- 21.95

The Malt  
Aston on Trent



Glass of Prosecco for every mum



Confit duck pate with toasted artisan olive sourdough,  
pear chutney

Bowl of homemade leek, mushroom, ginger & rice noodle  
soup, warm bread roll and butter (v)

Southern fried chicken tenders, Korean BBQ, mixed leaf

Rustic baked Camembert, celery, grilled artisan sourdough  
and red onion chutney, garlic butter melt (v) 2.50 supp.

Grilled rarebit & wild mushroom on toasted artisan sun  
dried tomato sourdough with pea shoots (v)

Atlantic cold water prawn cocktail, iceberg,

lemon wedge, buttered brown bread

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Roast rump of local beef

Slow roast Cedar Farm pork belly, crackling, apple sauce

Roast leg of English lamb

Tender roast loin of pork with crispy crackling

Maple & pineapple glazed Cedar Farm gammon

Truffled mushroom & parmesan filo pie (v)

All served with roast potatoes, cauliflower cheese,  
glazed chantanay carrots, greens, braised red cabbage,  
Yorkshire pudding & our signature gravy

Fillet of sea bass, goats cheese terrine, salsa  
verde, steamed greens

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Intense Chocolate Indulgence Fudge Cake, pouring cream  
or vanilla ice cream

American Hot Cherry pie and vanilla custard

Sticky Toffee Pudding and pouring cream (g/f)

Homemade Lemon Meringue Pie, freshly whipped cream

Crunchie Madness-scoops of salted caramel & honeycomb ice  
cream, crushed meringue, whipped cream & topped with a  
crumbled Crunchie bar

Warm Boston Brownie and pistachio ice cream (g/f)

