



www.oakleygrange.co.uk



Farm Cafe & Delicatessen

Hathern, LE12 5LL, 01509 842988 cafe@oakleygrange.co.uk

The Mother's Day Lunch 11th March served from 1-3pm

Aperitif - a glass of prosecco with a shot of berry flavoured vodka £7.50

Our own Artisan bread with olives, oil and blueberry vinegar

.....

Starter:

Vegetable soup of the day

Smoked salmon mousse with salad garnish

Pears poached in red wine served on a bed of mixed leaves with Colston Bassett stilton

Chicken liver pate

All starters are served with our fresh homemade artisan bread

.....

Mains:

Our own roasted organic Lincoln Red sirloin of beef, oven blushed cherry tomatoes and Yorkshire pudding

Our own slowly roasted leg of organic lamb

Organic roast chicken breast stuffed with stilton, spenwood cheese, lemon & thyme wrapped in bacon and served on a bed of griddled vegetables

Pan fried salmon, asparagus and a mange tout & hazelnut salad served with a lemon mayonnaise

Goats cheese tart served with griddled vegetables

3B burger – our own beef burger with bacon and blue cheese

All mains are served with a selection of seasonal vegetable, roast potatoes and a choice between our traditional Oakley Grange Sauce (contains dairy) or a rich beef gravy

.....

Dessert:

Chocolate fondue for two to share

Luxury Cheese Board for two to share with selection of chutneys and our own fresh artisan bread & wafers

Lemon posset with fresh berries

Warm treacle tart with clotted cream

Hot sticky toffee pudding with vanilla ice cream

Ice cream sundae with meringue, fresh berries & roasted pistachio nuts

.....

Coffee or Tea with a mini chocolate egg

2 courses £19.95 ... 3 courses £24.00

Children's menu: Child roast £6.95; Margarita pizza £6.95

½ ham & cheese sandwich on white £3.50; 2 sausages with roast potatoes £4.50

Beans on white toast £3.25

Dessert: 1 scoop ice cream £1.50