



C R A Z Y B E A R
S T A D H A M P T O N

mother's day

14th march 2010 - LIVE JAZZ IN THE GLASSHOUSE

white peach bellini on arrival

starters

VICHYSOISE leek & potato soup finished with crème fraiche & snipped chives

CARPACCIO OF BEETROOT SCENTED HOME OAK SMOKED SCOTTISH SALMON with shiso cress & truffle dressing

FOIE GRAS & CHICKEN LIVER PARFAIT apple & vanilla chutney, served with toasted brioche

PRAWN COCKTAIL with baby gem leaves topped with tiger prawn tails, marie rose sauce and paprika crostini

PRESSED HAM HOCK with parsley, shallots, capers and served with toasted sourdough

mains

ROASTED RIB OF 21 DAY AGED OXFORDSHIRE ABERDEEN ANGUS BEEF with yorkshire pudding

ROASTED LEG OF HOME REARED NEW SEASON RYELAND LAMB with rosemary & garlic

ROASTED LEG & BREAST OF CORN-FED FREE-RANGE CHICKEN bacon wrapped chipolatas and bread sauce

ROASTED LEG OF HOME REARED GLOUCESTESHIRE OLD SPOT PORK with crackling and apple sauce

SEARED FILLETS OF SEABASS with artichoke risotto galette, tomato concassé and a lobster & sweet basil jus

WARM ASPARAGUS, PARMESAN & MASCARPONE TART served with baby leaves, summer herbs and reggiano curls

all roasts are served with roasted potatoes, root vegetables, spring greens and roasting juices

desserts

YORKSHIRE CHAMPAGNE RHUBARB CRUMBLE served with custard

GLAZED LEMON CRÈME BRULEE with spooned biscuits

BAKED MADAGASCAN VANILLA CHEESECAKE with mixed baby berries

OLD FASHIONED SHERRY TRIFLE with caramelised almonds

CHOCOLATE & HAZELNUT OPERA CAKE

enjoy!

£45.00 per person , children under twelve £22.50

*please telephone 01865 890714 for availability and reservations
prices include all government taxes. a discretionary service charge of 12.5% will be added to your final bill*

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