

MOTHER'S DAY LUNCHEON MENU

9 MAY 2010 at BLACK SPUR INN

Entrée

**Roasted Sweet Potato, Pumpkin & Leek Soup
with warm homemade bread & Crème Fraiche**

OR

**Greek marinated Lamb on Potato & Feta Rosti
with Parsley Gremolata**

OR

**Poached Prawn on a Thai Fish & Spinach Cake
with Mint & Mango Dressing**

Main

**Fresh Baked Atlantic Salmon Fillets
served on preserved Lemon Risotto with Champagne Beurre Blanc**

OR

**Prime Aged Yearling Steak
served on creamy Mash with Port and Pink Pepper Glaze**

OR

**Roasted Orange & Ginger Duck Breast & a Duet of Duck Leg Rilletts
with hot Potato & Garlic Salad**

Steamed Vegetables served to table to share

Dessert

**Steamed Sticky Date Pudding
with double Cream & Butterscotch sauce**

OR

**Crepes Suzette
Crepes topped with Strawberries poached in a burnt butter & orange sauce**

OR

**My Mums Mud Cake
served with Raspberry compote & rich cream.**

