



EUXTON

MOTHERS DAY MENU

Sunday 15th March 2026

3-COURSES £34.95

STARTERS

Zuppa Del Giorno

Homemade soup of the day served with fresh homemade bread

Funghi Dolcelatte

Fresh mushrooms stuffed with garlic parsley butter breadcrumbs and parmesan topped Dolcelatte cheese and pink peppercorns, oven baked

Pate Della Casa

Homemade chicken liver pate served with toast cranberry sauce and salad garnish

Smoked Salmon Rillette

Fresh Scottish smoked salmon pate made with a touch of horseradish sauce and served with toast and butter

Cod E Pancetta

Panfried fillet of cod set on a bed of minted pea puree and served with crispy Italian bacon

MAIN COURSE

Roast of the Day

Chef's choice of roast served with homemade gravy, roast potatoes and vegetables

Pollo Milanese

Breaded breast of chicken served with spaghetti and a rich tomato Napoli sauce

Salmone Papas

A grilled salmon fillet with prawns and asparagus in a cream and tomato sauce

Agnello Henry Boscaiolo

*Slow cooked shoulder of lamb with cherry tomato, peppers, mushrooms served with roast potatoes and seasonal vegetables
Choose minted gravy or boscaiolo sauce*

DESSERTS

Ask a member of staff to see our Mother's Day dessert menu