

Mother's Day Lunch

ARRIVAL

GLASS OF CHAMPAGNE

ENTRÉE

PANKO CRUMBED PRAWNS

with pickled daikonm carrot, raddish and rocket salad, herb aioli

MAIN

SLOW COOKED BEEF CHEEK

served with honey roaster Dutch carrots and rosemary roasted chat potatoes

CRISPY SKIN SALMON

served with creamy mash potato, asparagus and hollandaise sauce

Please note mains will be served alternately.

DESSERT

STICKY DATE PUDDING

with butterscotch sauce and vanilla ice cream



THE DINGLEY
HOTEL