

# THE BAKERS ARMS — SINCE 1485 —

## MOTHERS DAY WEEKEND SUNDAY LUNCHEON 30<sup>th</sup> MARCH 2025

### TO START

FRENCH ONION SOUP, baked Brie crouton, Artisan bread (v) (gf avail.)  
WHIPPED FETA & CONFIT TOMATO BRUSCHETTA, crispy basil, honey balsamic vinaigrette (v)  
SCOTTISH SMOKED SALMON MOUSSE, apple & fennel slaw, hazelnut, focaccia (gf avail.)  
CAJUN CHICKEN CROQUETTE, pico de gallo, chimichurri aioli

### SUNDAY ROASTS

LEICESTERSHIRE TOPSIDE BEEF | HONEY GLAZED GAMMON | LINCOLNSHIRE PORK BELLY  
GARLIC & THYME CHICKEN BREAST | TRIO OF MEATS (£3.00 supplement)  
BUTTERNUT & BEETROOT WELLINGTON (v)

all served with garlic & rosemary salted roasties, maple glazed parsnip, braised red cabbage,  
root vegetable mash, seasonal greens, sage stuffing, bone marrow jus

### MAINS

LEICESTERSHIRE BEEF BURGER, Cheddar & Mozzarella, maple glazed bacon,  
Bakers' burger sauce, baby gem, tomato, brioche bun, skin-on fries, house slaw  
MEDITERRANEAN VEGETABLE & ROMESCO RISOTTO, whipped Feta & pine nuts (v)  
PAN FRIED FILLET OF SEABASS, baby new potatoes, tenderstem, green pea, Hollandaise  
(£2.00 supplement)

### SIDES

CAULIFLOWER CHEESE (serves 2) | GARLIC & ROSEMARY SALTED ROASTIES | SKIN-ON FRIES  
HONEY MUSTARD PIGS IN BLANKETS | CREAMED LEEKS & SMOKY BACON (v avail.)  
all £4.50

### DESSERT & PUDDINGS

BRAMLEY APPLE & CINAMMON CRUMBLE, homemade crème anglaise or vanilla ice-cream  
VANILLA CRÈME BRULEE, champagne strawberries, clotted cream, shortbread  
BELGIAN CHOCOLATE TART, confit orange, white chocolate soil, brandy Crème fraiche  
HOMEMADE GELATO OR SORBET (2 scoops)  
CHEESE SLATE, Taw Valley Cheddar, Tuxford Stilton, Cornish Brie, onion chutney, celery, crackers  
(£2.00 supplement)

2 courses £26.95  
3 courses £32.95