



**Admiral  
Rodney Hotel**  
Horncastle

MAKE HER DAY



*sparkle!*

**THIS MOTHER'S DAY**

ALL MUMS RECEIVE A  
**COMPLIMENTARY GLASS OF BUBBLY**

**2 COURSES £26.95**

**3 COURSES £32.95**

# MOTHER'S DAY MENU

2 COURSES £26.95 | 3 COURSES £32.95

## STARTERS

**Roasted Vine Tomato & Fire Roasted Red Pepper Soup,**  
Kitchen made focaccia, salted butter  
G, D, CE, MU, SD (V) (GF on Request)

**"Posh" Prawn & Crayfish Cocktail,**  
Garlic butter shell on king prawn, cocktail prawns,  
crayfish tails, gem lettuce, marie rose sauce, paprika  
C, D, SD, E, MU, F (GF)

**Sun Dried Tomato Gnocchi**  
Micro basil, parmesan crisp,  
extra virgin rapeseed oil  
G, D, SD, E (V) (VE on request)

**Duck Liver Pate**  
Chef's apricot & orange chutney,  
baby watercress salad, sourdough toast  
G, D, SD, S (GF on request)

**Crab & Brie Arancini**  
Lemon hollandaise,  
Sweet pickled vegetables  
G, C, D, E, SD

**Garlic Mushrooms On Toasted Brioche**  
Slow cooked hens egg,  
parmesan, truffle oil  
D, E, G (GF & V on request)

## MAINS

**Roasted Garlic & Rosemary Leg Of Lamb**  
Chef's roasted potatoes, seasonal greens,  
honey glazed carrots, pan gravy  
G, S, D, SD, MU, CE (GF)

**Roasted Lincolnshire Red Topside Of Beef**  
Chef's roasted potatoes,  
seasonal greens, honey glazed carrots,  
yorkshire pudding, pan gravy  
G, S, E, D, SD, MU, CE (GF on request)

**Lemon & Herb Butter Basted Chicken Supreme**  
Chef's roasted potatoes, seasonal greens,  
honey glazed carrots, Lincolnshire sausage  
meat stuffing, pan gravy  
G, S, D, SD, MU, CE (GF on request)

**Pan Roasted Salmon Fillet**  
Crushed new potatoes, charred tender stem  
broccoli, watercress cream sauce  
F, D, SD, MU, CE (GF)

**Vegetable Nutless Roast**  
Chef's roasted potatoes, seasonal greens,  
glazed carrots, vegan pan gravy  
G, MU, CE, S, SD (VE)

**Wild Mushroom & Tarragon Tagliatelle**  
Sugar snap peas, toasted hazelnuts,  
vegan pesto  
G, N, P, SD (VE)

**Secret Recipe Beer Battered Haddock**  
Fat cut chips, mushy peas,  
tartare sauce, lemon  
F, E, MU, SD (GF)

**Coachman's Burger**  
Lincolnshire beef patty, smoked bacon,  
monterey jack cheese, crispy onions,  
toasted brioche bun, Lollo blonde lettuce,  
beef tomato, burger sauce, skin on fries  
G, S, E, D, SD, MU (GF on request)

**Classic Caesar Salad**  
Baby gem lettuce, anchovies,  
parmesan, croutons.  
Add Chicken Breast with our compliments  
G, D, E, MU, F (GF on request)

**Pan Fried Lambs Liver**  
Smoked mashed potato, pancetta & caramelised  
onion gravy, charred tender stem broccoli  
D, SD (GF)

## DESSERTS

**Profiteroles**  
White chocolate sauce, raspberry coulis, crushed  
pistachios, freeze fried raspberry  
G, D, E, S, N (V)

**Warm Cherry & Almond Frangipane Slice**  
Vanilla crème anglaise  
G, D, E, S, N (V)

**British Cheese Plate**  
Thomas fudge crackers, chutney, grapes, celery  
G, D, CE, MU, SD, S, N, E (V)

**Rhubarb Creme Brulee**  
Vanilla shortbread biscuit  
D, E, G (V) (GF Upon Request)

**Eton Mess Sundae**  
Mixed berry compote, clotted cream ice cream,  
meringue, whipped cream  
D, E (V & GF) (VE Upon Request)

**Warm Coconut & Vanilla Rice Pudding**  
Warm poached cherries  
SD (VE)

**V: Vegetarian VE: Vegan GF: Gluten-Free.**

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds