



Ashbourne Golf Club



Mother's Day Menu

Sunday 15th March 2026

Two Sittings - 12:30 for 1pm and 3 for 3:30pm

Starters

Caramelised Jerusalem artichoke soup, burnt pear, walnut granola & crème fraiche

Duck Bon Bon's, soy reduction potato base, miso & sweetcorn sauce

Gin & Tonic cured salmon, compressed cucumber, pickled lemon & dill mayonnaise

Main Course

Trio of meats, apricot stuffing, Yorkshire pudding, beef dripping roasties, buttered vegetables

Luxury lamb shank pie, mint and honey glazed hasselback potatoes, petit pois francaise, red wine reduction.

Fish option

Grilled sea bream, crushed new potato cake, asparagus & peas, mustard & tarragon sauce

Vegetarian option

Mediterranean tart, dauphinois potatoes, sun dried tomato and sweet potato sauce

Desserts

Panettone bread & butter pudding, custard, dark berry purée

Warm lemon tart & glazed strawberries, raspberry sorbet, pistachio crumb

Chocolate fondant, Tia Maria & hazelnut sauce, vanilla ice cream

Chocolates & After dinner teas/speciality teas and cafetiere's of coffee.

Please book over the bar or directly with Peter Radford on

07580 188503 / peter.radford31@gmail.com

Price

Two courses **£26.00** - Three courses **£32.00**

Includes a Glass of prosecco & table flowers for the mothers.

Any allergies please contact the Kitchen before the event

Mother's Day Menu

Sunday 15th March 2026

Party Name	: _____
Date	: Sunday 15 th March 2026
Time	: 1:00pm or 3:30pm (Please circle your preferred time)
Number of people	: _____

Choices

Starters	Quantity
Caramelised Jerusalem artichoke soup, burnt pear, walnut granola & crème fraiche	
Duck Bon Bon's, soy reduction potato base, miso & sweetcorn sauce	
Gin & Tonic cured salmon, compressed cucumber, pickled lemon & dill mayonnaise	
Mains	Quantity
Trio of meats, apricot stuffing, Yorkshire pudding, beef dripping roasties, buttered vegetables	
Luxury lamb shank pie, mint and honey glazed hasselback potatoes, petit pois francaise, red wine reduction.	
(F) Grilled sea bream, crushed new potato cake, asparagus & peas, mustard & tarragon sauce	
(V) Mediterranean tart, dauphinois potatoes, sun dried tomato and sweet potato sauce	
Desserts	Quantity
Panettone bread & butter pudding, custard, dark berry purée	
Warm lemon tart & glazed strawberries, raspberry sorbet, pistachio crumb	
Chocolate fondant, Tia Maria & hazelnut sauce, vanilla ice cream	

It is vital to advise us in advance of any food allergens amongst our guests, so we can take all necessary steps to firstly store and then prepare food in an isolated area to prevent any cross contamination.

Name of Guest	Known Allergen	Known Intolerance