



The  
**Blue Mallard**  
relaxed canalside dining

## EASTER'S DAY 2022

"FROM ALL OF US WITH LOVE" AT «THE BLUE MALLARD»

*Love is patient and kind; love does not envy or boast; it is not arrogant or rude. It does not insist on its own way; it is not irritable or resentful; it does not rejoice at wrongdoing, but rejoices with the truth.*

*Saint Paul*

### STARTERS

#### THE ARTISAN SMOKED SALMON

*Classic condiments*

#### THE CAPPRICIO SALAD (V, GF)

*Olive marinated tomato with mozzarella and Greek basil*

#### THE HAGGIS & SOFT BOILED EGG

*with hollandaise sauce*

#### THE SOUP (V)

#### CELERIAC APPLE SOUP

### MAIN COURSES

#### THE LINE CAUGHT HAKE FILLET (GF)

*Beurre blanc sauce*

#### THE KING PRAWN (GF)

*Pan seared with garlic butter*

#### THE WILD MUSHROOM PAPERDELLE (V)

#### THE TAYLOR'S FARM ROAST

*Served with roast potatoes with duck fat, Yorkshire pudding and garden vegetables*

#### THE ROAST BEEF (GF)

*with rich gravy sauce*

#### THE SLOW ROAST LAMB SHOULDER (GF)

*Marinated with Colman's mustard and thyme*

#### THE FREE-RANGE CHICKEN BREAST (GF)

*Pan fried with mushroom sauce*

### DESSERT (V)

#### INTENSE 66% CHOCOLATE MOUSSE CAKE

#### MEXICAN THREE-MILK CAKE

#### WHITE CHOCOLATE AND LEMON CHEESE CAKE

*1 course £25/per pers*

*2 courses £32/per pers*

*3 courses £40/per pers*

V – Vegetarian

VG – Vegan

GF – Gluten Free

Our dishes are prepared in a multi-function kitchen environment – if you suffer from any allergies please speak to a member of staff who will be happy to advise you.

A discretionary 12.5% service charge will be added to your final bill. All prices include VAT.