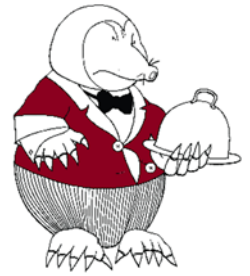


The Grumpy Mole
Country Inn and Dining



DERBY DAY
AT THE GRUMPY MOLE
EPSOM



DERBY DAY Saturday 1st June 2019 (12 noon-5 pm)
£75 per person

Join us at The Amato Epsom, to enjoy a Gourmet Lunch with fully-televised coverage of The Derby in an Establishment steeped in Horse-racing History.

Exquisite Canapés with a Glass of Champagne on Arrival followed by a Three Course Lunch with freshly-brewed Coffee and Mints

Please ask a member of staff for full details, visit our website or call 01372 721 309
email: epsom@thegrumpymole.co.uk

A deposit of £25 per person will be required on booking. All deposits are non-refundable if cancellation is made less than 2 weeks before event.

MENU

Canapés with a Glass of Champagne on Arrival

STARTERS

Homemade CREAM OF MUSHROOM SOUP (V)
Thick, Hearty and Delicious! Served with Rustic Bread

A PARCEL OF FINEST SMOKED SALMON with Seafood
Cucumber Ribbons, Capers, Lemon Twist and Artisan Bread

Handmade CHICKEN LIVER PÂTÈ with Brandy
Plum Chutney, Toasted Artisan Bread

Oven-baked GOATS CHEESE and SPINACH TART (V)
Balsamic Dressed Rocket and a Red Onion Marmalade

MAINS

Roasted French-trimmed SUPREME of CHICKEN (GF)
with Wilted Spinach, Sautéed Woodland Mushrooms, Pancetta Crisp,
Dauphinoise Potato and a Wholegrain Mustard Sauce

The "GRUMPY MOLE" STEAK & KIDNEY PUDDING
A real favourite! All homemade and bursting with flavour.
Served with Fries or New Potatoes and Seasonal Vegetables

FILLET OF SEA BASS AND PRAWNS (GF)
Topped with a White Wine, Cream and Dill Sauce
Served with New Potatoes and Seasonal Vegetables

MUSHROOM, BRIE, HAZELNUT and CRANBERRY WELLINGTON (V)
A delicious alternative to a Traditional Wellington. Served with a Dressed
Salad or Seasonal Vegetables and Buttered New Potatoes

Homemade Fragrant SRI LANKAN CHICKEN CURRY
A Traditional Dish finished with Nigella Seeds and Fried Dried Chillies
Served with Rice, Mango Chutney and a Naan Bread

DESSERTS

Homemade Squidgy MERINGUE WITH RED BERRIES (GF)
Fruit Coulis and Clotted Cream

Warm STICKY TOFFEE PUDDING
Served with a Vanilla Bean Ice Cream

VANILLA and CLOTTED CREAM CHEESECAKE
With an Exotic Fruit Salsa, Mango Coulis and Fresh Pomegranate

Trio of ARTISAN CHEESES
Biscuits, Fig and Date Chutney, Sliced Apple and Grapes

FOR AFTER

Coffee & Mints