

# HARTNOLL HOTEL



## Mother's Day Lunch

£32.00 per person

Roasted Butternut Squash Soup, Toasted Pumpkin Seeds, Truffle Oil (D,G,E,C)

Vulscombe Goats Cheese and Beetroot, Candied Walnuts with Apple and Chicory Salad (D,C,M)

Confit Pork Terrine wrapped in Parma Ham, Armagnac, Prunes, Apple and Cider Gel  
and Toasted Brioche (SD,F,D,E,C)

Smoked Salmon and Dill Mouse, Hot Smoked Salmon, Watercress,  
Horseradish Mayo and Lemon Puree (D,G,E,C)



Roast Sirloin of Devon Beef, Yorkshire Pudding, Roast Potatoes and Red Wine Gravy (G,D,E,SD,C)

Corn Fed Chicken Breast, Pea Puree, Fondant Potato, Asparagus and a Thyme Jus (SD, G,D,C)

Grilled Sea Bass, Crushed New Potatoes, Spring Greens  
and a Mussel Cream Sauce (F,CC,D,C,MS,SD)

Pea, Broad Bean and Mint Risotto, Pecorino and Rocket (SD,D,M,C)

*All served with Seasonal Vegetables*



Sticky Toffee Pudding with Toffee and Pecan Sauce and Vanilla Ice Cream (SD,D,E,G)

Dark Chocolate and Hazelnut Mousse, Confit Orange  
and White Chocolate Ice Cream (G,D,E)

Lemon Posset, Rhubarb Compote and Shortbread Biscuits (G,D,E)

Selection of Homemade Ice Creams and Sorbets (G,D,E)

West Country Cheese Board Selection served with Hartnoll Chutney, Grapes,  
Celery and Biscuits (G,D,E,SD)