

# HARTNOLL HOTEL



## Mother's Day Lunch Sunday 14<sup>th</sup> March 2021

£36.00 per person

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

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

Chicken and Duck Liver Parfait, Red Onion Marmalade, Apple and Cider Gel  
Toasted Brioche, Herb Salad (SD,G,D,E,C)

Severn and Wye Smoked Salmon and Dill Mousse, Watercress,  
Horseradish Mayo and Lemon Puree, Garlic Crostini's (D,G,E,C)



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

Fordmore Farm Chicken and Smoked Bacon Pavé, Pea Puree, Fondant Potato,  
Buttered Green Beans and a Thyme Jus (SD,G,D,C)

Grilled Fillet of Sea Trout, Crushed New Potatoes, Wilted Spring Greens  
and Fennel Cream Sauce (F,CC,D,C,SD)

Pea, Broad Bean and Mint Risotto, Blue Cheese 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,N)

Peanut, Salted Caramel and Dark Chocolate Delice, Honeycomb Ice Cream (G,D,E,N,P)

Vanilla Crème Brulee, Rhubarb Compote and Chocolate Chip Cookies (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)