



LORTON VALE

HUNDITH HILL HOTEL



Mother's Day Lunch Menu 2024

Soup

Vegetable soup with crisp croutons

Brie

*Breaded brie wedge deep fried and served with
cranberry sauce*

Salmon

*Smoked salmon and crab with watercress
avocado and egg salad*

Melon

*Fanned honeydew melon with mixed berries, Lakeland sorbet
and Champagne syrup*

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### **Roast Beef**

*Roast topside of Cumberland beef with Yorkshire  
pudding and rich pan gravy*

### **Chicken**

*Chicken supreme with a rich creamy leek sauce*

### **Lamb**

*Slow roasted Lakeland lamb shoulder with  
a thyme and port sauce*

### **Cod**

*Oven baked cod fillet with a prawn  
and white wine sauce*

### **Cannelloni**

*Spinach and ricotta cannelloni bound in a rich tomato  
sauce topped with cheese bechamel*

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Crumble

Rhubarb and ginger crumble with creamy custard

Creme Brulee

Thick set custard with homemade shortbread biscuits

Cheesecake

*Strawberry and vodka cream cheese
on a digestive biscuit base*

Roulade

Lemon meringue roulade topped with flaked almonds

Cheese Board

*A selection of local cheeses served with chutney
and a biscuit selection*

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Coffee and chocolates

£28.00 per person

