HUNDITH HILL Hotel

<u>Mother's Day Lunch Menu 2025</u>

Soup Freshly prepared leek and potato

Cocktail Prawn and crab cocktail with brown bread

Brie Deep fried brie with caramelised red onion chutney

Pate Chicken liver pate with Cumberland sauce and toasted brioche

Melon Fanned melon with fresh berries and sorbet

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

Lamb Slow cooked shoulder of lamb with red currant gravy

Chicken Chicken breast with a mushroom and pancetta sauce

> *Wellington* Salmon and black pudding wellington with a tarragon and cream sauce

Arancini Sundried tomatoes, mozzarella and basil risotto balls in a rich tomato sauce



Roulade Lemon and passion fruit meringue roulade with fresh cream

Crème Brulee White chocolate and raspberry crème brulee with shortbread biscuit

Brandy Snap Basket With poached pears and Chantilly cream

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