



# HOTELS

## Mother's Day Menu

**Homemade Carrot & Coconut Soup** (gf, vg)  
creamy & lightly spiced

**Classic Prawn Cocktail** (gf)  
chilled prawns with shredded iceberg lettuce, tomato & two-tone Marie Rose dressing

**Mushroom & Crispy Bacon Bruschetta** (ga, va)  
sautéed mushrooms, finished with a thyme & garlic cream & crispy bacon on toasted sourdough

**Asparagus & Spring Pea Salad with Goats Cheese** (gf, v)  
tender asparagus & peas, pea shoots, crumbled goats cheese, dressed with lemon & olive oil  
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**Roast Sirloin of Beef** (ga)  
served with Yorkshire pudding, home roasted potatoes, seasonal spring vegetables & red wine gravy

**Stuffed Chicken Roulade** (ga)  
chicken breast rolled with sage & onion stuffing, wrapped in bacon & finished with a rich chicken gravy  
with home roasted potatoes & seasonal spring vegetables

**Oven-Roasted Seabass** (gf)  
served with lemon & parsley butter, crushed new potatoes & seasonal greens

**Slow Roasted Hispi Cabbage** (gf)  
slow-roasted hispi cabbage with a hint of chilli, served with crushed new potatoes & a warming red pepper and lentil ragout

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**Peach Melba Sundae** (ga, va)  
vanilla & raspberry ripple ice cream with peaches, fresh raspberries, raspberry coulis & whipped cream

**Sticky Toffee Cheesecake** (ga, v, va)  
digestive biscuit base layered with white chocolate cheesecake,  
sticky toffee sponge & sticky toffee sauce

**Chocolate Truffle Torte** (gf, vg)

**Selection of Cheese & Biscuits** (ga, v)  
cheddars, Wensleydale & brie served traditionally with crackers, celery & a red onion chutney

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### Tea & Coffee

gf – gluten free  
v – vegetarian vg – vegan  
ga – can be adapted to suit a gluten free diet  
va – can be adapted to suit a vegan diet  
Full allergy information is available on request



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## *Mother's Day Menu*

### *VIK (very important kids)*

**Homemade Carrot & Coconut Soup** (gf, vg)

**Garlic Bread & Crudites** (ga, v, vg)

**Pigs in Blanket** (ga)  
with tomato dipping sauce

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**Roast Sirloin of Beef** (ga)

served with Yorkshire pudding, home roasted potatoes, seasonal spring vegetables & beef gravy

**Chicken Goujons, Chips & Peas** (ga, va)

**Pasta Napolitana** (ga, v, va)  
topped with cheddar & mozzarella

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**Vanilla & Raspberry Ice Cream Sundae** (ga, v, va)  
with cherry, wafer and sprinkles

**Sticky Toffee Cheesecake** (ga, v, va)

**Fresh Fruit Salad** (gf, vg)