



Mothers Day Lunch

Sunday 18th March 2012

French Onion Soup with Parmesan Croute

Oak Smoked Salmon with Crayfish Tian and a Red Onion and Caper Dressing

Ham Hock and Wholegrain Mustard Roulade wrapped in Leeks and Parma Ham with Pea Puree and Micro Herb Salad

Sauteed Wild Mushrooms in a Garlic and Herb Cream on toasted Bloomer

Gateau of Galia and Watermelon with Carpaccio of Pineapple and Mint Sorbet



Rare Roast Sirloin of Beef, Yorkshire Pudding, Horseradish Cream and a Red Wine Gravy

Grilled Fillet of Gilthead Bream, Anna Potatoes, buttered Spinach and an Avocado and Sunblush Tomato Salsa

Caramelised Red Onion and Somerset Brie Tartlet, creamed Leeks in a Wholegrain Mustard Sauce with a Rocket Leaf Salad

Roast Leg of Lamb studded with Rosemary, Apricot and Cinnamon Compote, Redcurrant Gravy

Roast Loin of Blythborough Pork, crisp Crackling, Apple Puree, Cider and Tarragon Sauce



Dark Chocolate Croissant Pudding with Crème Anglaise

Fresh Fruit Platter with Vanilla Pannacotta

Vanilla Cheesecake with a Baileys Ice Cream

Pink Grapefruit Posset with Amaretti Biscuit

Cheese and biscuits

*£24.95 per person
(under 12's half price)*

Best Western Wroxton House Hotel

01295 730 777



Mothers Day Afternoon Tea



Sunday 18th March 2012

3.00pm – 5.00pm

Menu

A selection of assorted sandwiches to include:

Salmon and Cucumber

Egg and Cress

Cheese and homemade Pickle

Ham and Tomato

Victoria Sponge

Scones with homemade jam and clotted cream

Coffee and Tea

£12.95 per person

£16.00 per person to include a glass of bubbly

