



## *Mothers Day Lunch*

*Sunday 18<sup>th</sup> 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*

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