



## *Mothers Day Lunch*

*14<sup>th</sup> March 2010*

*Minestrone soup with parmesan croutons*

*Poached salmon, crayfish & prawn cocktail bound  
in a tomato and brandy mayonnaise served on baby gem leaves*

*Duck liver parfait, toasted brioche and a prune and brandy chutney*

*Rose of charantais melon with bresaola and honey glazed fig*

*Grilled goats cheese and roasted vegetables on croute  
with rocket leaves and balsamic dressing*



*Rare roast sirloin of beef with Yorkshire pudding,  
horseradish cream and red wine gravy*

*Roast leg of lamb rubbed with garlic & rosemary  
served with pear & mint compote and a redcurrant gravy*

*Seared fillet of salmon  
with fondant potato, wilted spinach and a smoked salmon & cream sauce*

*Roast loin of pork crisp crackling apple & cinnamon puree  
and a cider & tarragon sauce*

*Braised baby gem, with leek, wild mushrooms in a white wine cream  
served in a puff pastry bouchee*



*Passion fruit brulee with almond shortbread*

*Fresh fruit platter*

*Vanilla cheesecake with a fruit compote*

*Cheese & biscuits*

*Rhubarb tart with a rhubarb sorbet*

**£18.50**

*Best Western Wroxton House Hotel  
01295 730 777*