

THE
RECTORY
HOTEL

MOTHERS DAY LUNCH

STARTERS

Beetroot cured salmon, fennel and blood orange salad with soda bread
Grilled purple sprouting broccoli, poached hens egg and hollandaise
Scallops, crispy pork belly, golden sultanas and apple
Leek and potato soup with truffle Lincolnshire poacher gougère
Chicken and duck liver parfait, fig chutney with toasted brioche
Ham hock terrine, pickled apples and sourdough

MAINS

Roast chicken breast, Jerusalem artichokes, cavolo nero and pancetta
Cornish hake, creamed potato, kale with potted shrimp butter
Baked Cornish plaice, samphire and toasted hazelnuts
Parmesan gnocchi, morel, wild garlic with soft leeks
Slow roast Devon red sirloin, seasonal vegetables and Yorkshire pudding
Roast leg of Wiltshire lamb, seasonal vegetables and Yorkshire pudding

PUDDINGS

Salted caramel tart, candied hazelnuts with dark chocolate sorbet
Vanilla cheesecake, poached rhubarb, pistachio and stem ginger ice cream
Dark chocolate marquise, passion fruit, banana, cocoa nibs
Steamed treacle pudding with crème anglaise
Lemon posset, blackcurrant compote, shortbread
Selection of British and French cheeses

£35 three courses

Treat for mother

