



**NEW HOUSE**  
COUNTRY HOTEL

## MOTHERING SUNDAY

### STARTERS

Cream of Tomato Soup (v)

*Fresh Basil Leaves*

Smoked Duck Breast

*Chefs Apricot Chutney, Orange & Grand Marnier Glaze*

King Prawns in Filo Pastry

*Lemon & Chive Mayonnaise, Chilli Jam*

Baked Walnut & Goats Cheese on Crouton (v)

*Roasted Pears, Honey, Thyme*

### MAINS

Slow Braised Feather Blade of Beef

*Yorkshire Pudding, Homemade Gravy*

Pan Roasted Breast of Chicken

*Butterbean & Tomato Cassoulet*

Steamed Scottish Salmon

*Roasted Red Peppers, Chive & Prosecco Hollandaise*

Beetroot, Red Onion & Thyme Tart Tatin (v)

*Red Pepper Coulis, Deep Fried Kale*

*All served with a panache of seasonal vegetables & roast potatoes*

### DESSERTS

Bread & Butter Pudding

*Vanilla Custard*

Baked Chocolate Cheesecake

*Cherry & Orange Syrup*

Selection of Ice Creams or Sorbet

*Served in a Waffle Basket*

Selection of Welsh Cheeses

*Chefs Chutney, Water Biscuits*

**£29.95 PER PERSON / £15.95 UNDER 12'S**

(V) Vegetarian, (VO)Vegetarian Option, (VG) Vegan, (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Always inform a member of the team of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.