

Mothering Sunday 26th March

Table d'hote Menu

Starters

Butternut squash and chilli soup, crusty bread

Confit duck Ballantine, celeriac remoulade, quince jelly finished with sakura cress

Barkham blue, beetroot, pistachio and rocket salad, aged balsamic syrup

Smoked salmon and prawn parcel, sauce vierge and pea shoots

Mains

Selection of Roasts:

Manor Farm Topside of Beef served with Horseradish Sauce or

Slow Roasted Southdown Lamb served with Mint Sauce or

Roast pork and apple sauce

All served with Roast Potatoes, Yorkshire Pudding and Fresh Seasonal Vegetables

Crab, clam and coriander risotto, sweet chilli drizzle

Pan roasted guinea fowl, stuffed with gruyere cheese and parma ham, smoked garlic pomme puree and baby vegetables

Hake fillet, crushed new potatoes, curly kale topped with dill and prawn butter

Desserts

Salted caramel brownie, homemade lemon meringue ice cream

Raspberry and blueberry pavlova with mango coulis

Rhubarb and orange crumble tart, vanilla crème Anglaise

Toffee cheesecake, raspberry coulis

£19.95 Two Courses

£23.50 Three Courses

Food Allergies and Intolerances:

Before you order your food and drinks, please speak to our staff if you want to know about our ingredients.

Mothering Sunday 26th March

Treat the ladies in your life to Sunday lunch in our award winning hotel.

Menu Available for Lunch and Dinner Bookings.

The Table D'hôte Menu will be served in the Restaurant from Noon.

Must be Pre-Booked

www.swanhotelalresford.com

Tel 01962 732302