

# Mother's Day

AT

## The H Boutique Hotel

*Sunday 31st March*

### Starter

**"PIRI-PIRI" PRAWNS**  
*Chilli, Lime & Coriander*

**VELOUTE OF LEEK & POTATO**  
*Sour Cream & Chives*

**SMOKED DUCK & FIG SALAD**  
*Crostini & Shiraz Reduction*

**BUFFALO MOZZARELLA**  
*Vine Ripe Heritage Tomato & New Season Asparagus, Basil Pesto*

**TERRINE OF CHICKEN LIVER & FOIE GRAS PARFAIT**  
*Tomato Brioche & Rocket Leaves*

### Main Course

**ROAST NEW CLOSE FARM BEEF**  
Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables & Gravy

**ROAST FILLET OF COD "SALTIMBOCCA"**  
Lemon Confit Fennel, Jersey Royals, Vermouth & Chive Cream Sauce

**BREAST OF CORN-FED CHICKEN**  
Fondant Potato, Sauté of Woodland Mushrooms, Sherry & Tarragon Jus

**RISOTTO OF JERUSALEM ARTICHOKES**  
Garden Herbs, Truffle & Aged Parmesan

### Dessert

**CHOCOLATE & RASPBERRY TORTE**  
*Vanilla Bean Ice Cream*

**RHUBARB CRUMBLE**  
*Candied Rhubarb, Sauce Anglaise*

**"TARTE AU CITRON"**  
*Berries, Sorbet*

**TRADITIONAL BAKEWELL PUDDING**  
*Crème Anglaise, Mixed Berries*

**SELECTION OF 4 LOCK CHEESES**  
*Chutney, Crackers, Celery, Grapes*