HEMPSTEAD HOUSE

# MOTHERING SUNDAY MENU SUNDAY 10<sup>th</sup> March 2024

### TO START

**Roasted Tomato Soup** with basil oil and herb croutons (*df*, *v*, *vg*) (*gf adaption available*)

**Smoked Duck Breast and Orange Salad** finished with a balsamic and red current reduction (*gf, df*)

Prawn and Crayfish Cocktail

with Marie Rose sauce and shredded iceberg lettuce and buttered brown bread (df) (gf adaption available)

Deep Fried Sesame Seed and Panko Breaded Brie

served with a sweet tomato and chilli jam and mixed baby leaf (v)

### MAIN COURSE

#### **Roasted Rosemary and Mustard Topside of Beef**

served with a Yorkshire pudding, roast potatoes, seasonal vegetables and a red wine jus (df) (gf adaption available)

#### **Roasted Chicken Supreme**

served with apple, onion and sage stuffing, roast potatoes, seasonal vegetables, and a thyme jus (df) (gf adaption available)

#### Herb Crusted Fillet of Cod

served with roasted new potatoes, seasonal vegetables and a lemon, caper, and dill butter (gf) (df adaption available)

#### **Ratatouille Filled Tart**

topped with cherry vine tomatoes, goats cheese and crispy basil leaves served with a side salad and balsamic dressing (df, v) (vg adaption available)

# DESSERT

White Chocolate and Raspberry Parfait

served with raspberry coulis and a stem ginger shortbread biscuit (v) (gf adaption available)

**Orange Meringue Pie** 

served with candied orange and blood orange coulis (v)

#### Vanilla Bean Pannacotta

served with a minted strawberry compote (gf, v)

Salted Caramel Brownie

served with a vegan vanilla ice cream (gf, df, v, vg)

### A Selection of English and Continental Cheese

served with biscuits, chutney, celery and grapes (v) (gf adaption available)

# **COFFEE AND PETIT FOURS**

### £39.50 PER PERSON

df - Dairy Free gf - Gluten Free v - Vegetarian vg - VeganSome of the menu can be adapted for intolerances. Please ask for further details