



The hotel boasts a warm welcome into a tranquil and luxurious atmosphere what better way to show your Mother how much you care.

Mothering Sunday 14th March 2010

Starter

Pressed ham hock and new potato terrine, parsley jelly, spiced pear
Potted Cornish crab with Melba toasts
Asparagus velouté, white truffle oil (v)
Chicory salad, apples, celery and walnuts (v)

Main

Roast leg of lamb, apricot and sage stuffing, pommes fondant, ginger carrot purée, creamed spinach, roasting juices, mint sauce
Braised pork cheek, crispy belly, parsnip purée, Savoy cabbage, apple sauce
Sea trout, smoked bacon and new potatoes, purple sprouting, clams and cream
Butternut and ricotta ravioli, Swiss chard, sauce viègre, parmesan (v)

Dessert

Apple and rhubarb crumble, clotted cream, vanilla ice cream
Trio of orange crème Brûlée, blood orange jelly, praline ice cream
Banana parfait, bitter chocolate and lime sorbet, toasted coconut and tuile
West Country cheese and biscuits, apple chutney, celery, grapes

Easter Sunday Lunch 4th April 2010

Starters

Asparagus velouté with poached quail egg
Chicory salad, pears, celery and walnuts
Terrine of rabbit and baby leeks, apple caramel
Crab spring roll, avocado puree, chili and lime

Main courses

Roast leg of lamb, fondant potato, seasonal vegetables and roasting juice gravy
Organic salmon, spinach, wild mushroom ravioli, lobster sauce
Free range chicken balotine, brambling apple and pine nut stuffing, seasonal vegetables, chicken jus
Wild mushroom risotto, parmesan cheese, truffle oil

Desserts

Lemon posset with shortbread
Spiced caramel rice pudding, rhubarb compote, chocolate tuille
Apple tart tatin, vanilla ice cream
West Country cheeses, apple, celery, chutney, biscuits