

# Mothering Sunday 2010

## At The Riverside Inn

An amuse bouche of garden leeks, parsnips and white bean soup + ✓

### Starters

Soup of fresh tomato and roasted red pepper with basil oil ~ + ✓

Locally smoked salmon roulade with seasonal herbs and a crème fraiche and dill dressing +

Fishcakes made with a selection of fresh Cornish fish and seafood, served with truffle and lemon mayonnaise ~

Flat field mushroom topped with Ragstone cheese, crushed walnuts and balsamic dressing +

Smoked organic Herefordshire chicken, celeriac remoulade and watercress salad +

### Main Courses

Roast sirloin of Herefordshire beef with Yorkshire pudding, red onion marmalade and red wine jus

Saddle of Welsh border lamb, roast carrots and redcurrant and mint jus +

Honey roast belly of local outdoor reared pork, apple puree, celery and smoked bacon stuffing and a pan jus ~

Pan fried fillet of halibut, wilted spinach with a creamy rosemary sauce +

A gratin of butternut squash, garden leek and hazelnuts in a Monkland cheese and mustard sauce ✓

### Desserts

Spiced apple cake with vanilla bean crème anglaise ✓

Rhubarb and custard crème brulee + ✓

Italian chocolate amaretto torta with blueberries and crème fraiche ✓

Strawberry sherry trifle

~ ~

Coffee and home made fudge + ✓

+ is gluten free

✓ is suitable for vegetarians

~ is dairy free

£20.95