



Mothering Sunday 2012

At The Riverside Inn

Starters

Cream of wild mushroom soup with crème fraiche + V

Duo of River Lugg trout: smoked trout mousse and trout Gravavlax with potato and caper salad and herb dressing

+

Smoked breast of duck with celeriac and apple remoulade and spiced apple jelly ~ +

Orange and whisky cured organic salmon with beetroot relish and orange
crème fraiche +

A plate of fresh melon with melon sorbet and mint syrup ~ +

Main Courses

Roast sirloin of Herefordshire beef with Yorkshire pudding, sweet roast parsnip and red wine sauce

Roast loin of Shropshire pork with coriander and honey, apple and pear sauce, pecan, sage and leek stuffing and pan jus ~

Marinated thighs of organic Herefordshire chicken, apricot and parsley stuffing and tarragon gravy ~

Baked wing of skate, brown butter sauce and cauliflower puree and caper salad +

Broccoli and blue cheese roulade with walnut and spinach filling and mustard vinaigrette V

Desserts

Traditional spiced brioche and butter pudding with crème anglaise V

Chocolate and amaretti torte with cinnamon ice cream V

Coconut rice pudding with pineapple soup and peanut and pineapple bites +

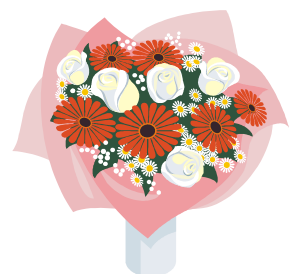
Glazed lemon and almond tart with elderflower ice cream V

A selection of local cheese and biscuits

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Coffee and home-made fudge + V

£23.95



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+ is gluten free

~ is dairy free

V is suitable for vegetarians

£23.95