

# *The Dunster Castle Hotel*

## *Mothers Day Menu*

*Sunday 3<sup>rd</sup> April 2011*

### *Starters*

#### *Soup of the Day*

*Homemade Chicken Liver Parfait*

*Served with Melba toast & Dressed Leaves*

*Warm Goats Cheese & Pepper Tart*

*With Dressed Leaves & Balsamic Reduction*

*Atlantic Prawn Salad*

*Served with a Saffron Mayonnaise*

*Vodka Marinated Melon*

*Served with a Refreshing Blackcurrant Sorbet*

### *Mains*

*Roast Topside of Beef with Yorkshire pudding*

*Roast Potatoes & Pan Gravy*

*Stir Fried Vegetable & Feta Cheese Parcel*

*With a Spicy Plum Sauce*

*Roast Loin of Pork*

*Roast Potatoes & Pan Gravy*

*Seared Fillet of Salmon*

*Served with Homemade Sweet Chilli Sauce & Crème Fraîche*

*Char grilled Breast of Chicken*

*With a rich Provençal Sauce*

*(Please Allow 25 minutes cooking time)*

### *Desserts*

*Vanilla Panacotta, mixed Berry Compote*

*Dark Chocolate & Kirsch Terrine*

*Orange & Lemon Tart, Crème Fraîche*

*Classic Bread & Butter Pudding*

*£20 per adult*

*£12.50 per child (3 years to 12 years)*