

Mother's Day Lunch

10th March 2024

Starters

King oyster mushroom, seaweed carrot crisp with a teriyaki glaze (VE)

Whipped brie salad with walnut oil, lamb lettuce, braised chicory, and sourdough croutons (Vegetarian, GF available)

Asparagus spears with a poached egg and a tarragon hollandaise (Vegetarian, GF available)

Crab cake accompanied with lime and coriander aioli

Main Courses

Primavera barley risotto with fritto misto vegetables (VE available)

Fillet of cod served with asparagus, peas and new potatoes in wild garlic butter (GF available)

Pynes of Somerset roast leg of lamb accompanied with beef dripping roasted potatoes, seasonal greens, rich lamb jus (GF available) and homemade mint sauce

Pynes of Somerset topside of beef, with sweet roasted carrots, beef dripping roasted potatoes, tender stem broccoli, a Yorkshire pudding and red wine gravy

Desserts

Treacle tart with homemade English custard
Sticky toffee pudding with a butterscotch sauce
and homemade vanilla ice cream

Lemon meringue pie with clotted cream

Two courses £30

Three courses £38

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