



THE SPA HOTEL

## Mother's Day Lunch

### Starters

- Celeriac, butternut & white miso velouté (Ve option available)
- Duck & cherry ballotine, spiced brioche
- Trout mosaic, cucumber & horseradish tartare, dill crème fraiche
- King prawn and crayfish cocktail, avocado, stout bread crisp

### Mains

- Maple glazed sirloin of Scottish beef
  - Fennel brined chicken breast, herb and cranberry stuffing
  - Seared stone bass, fricassée Spring greens, lovage hollandaise
  - Wild garlic & asparagus risotto, preserved lemon pesto (Ve)
- Roasts are served with duck fat, thyme and garlic roast potatoes, Yorkshire pudding, panache of vegetables, cauliflower cheese

### Desserts

- Vanilla custard tart, poached Yorkshire rhubarb, yoghurt sorbet
- Sticky date pudding, candied pecans, salted caramel ice cream
- Milk chocolate mousse, tonka panna cotta, honeycomb
- Selection of British cheeses with traditional accompaniments

2 courses £39.00

3 courses £50.00

Food Allergies & Intolerances: if you have any concerns relating to allergens or intolerances please speak to a member of our team prior to ordering. Whilst every precaution is taken to avoid cross-contamination we can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.