

MOTHER'S DAY MENU

ALL COURSES SERVED TO YOUR TABLE

Starter

French Onion and Gnocchi Soup **V**

Black bomber sourdough crostini

Roasted Baby Courgette, Cumin Cauliflower Tri Colour Carrots **V**

Baba ganoush herb oil, baby salad

Chicken Liver and Brandy Parfait

Toasted brioche, red onion marmalade

Beetroot Gravlax and Poached Prawns **GF**

Pickle salad with dill and lime crème fraîche

Main

Herb Roasted Topside of Beef

Yorkshire pudding and horseradish sauce

Roasted Pork Loin

Crackling, apple butter purée, apple crisps

Rosemary and Garlic Roasted Leg of Lamb

Redcurrant and mint jus

Pan Seared Sea Bass with Sauce Béarnaise

Roasted Vegetable Terrine **V GF**

All served with

Roast potatoes, cauliflower and broccoli cheese, root vegetable mash, honey glazed carrot and parsnip, Savoy cabbage

Dessert

Raspberry and White Chocolate Semifreddo **V**

Freeze dried raspberry and pistachio crumble, raspberry gastrique

Sticky Ginger Pudding **V**

Butterscotch sauce, candied ginger syrup, rhubarb ice cream

Strawberry Tiramisu

Brandy espresso soaked lady fingers, mascarpone, ruby chocolate dipped strawberries

Salted Caramel Fudge Brownie **VG**

Selection of Welsh Cheeses **V**

Savoury biscuits, grapes, chutneys

Children's Menu

Tomato Soup - **or** - Hummus and Pitta Bread

Roast Chicken Breast - **or** - Fish Fingers and Chips

Ice Cream - **or** - Fudge Brownie

The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - **V** Denotes dishes suitable for vegetarians. **GF** Denotes dishes suitable for gluten free. **VG** Denotes dishes suitable for vegans and vegetarians.