

## MOTHERING SUNDAY LUNCH

### Starter

#### Celeriac & Pear Soup

Local Cheese – Hazelnut

*Local Brie Cheese from Monkland, Herefordshire +*

#### Cured Trout

Fennel – Apple - Endive

*From the River Lugg + ~*

#### Smoked Chicken

Mustard – Cauliflower – Parsley

*Free range chicken from Shropshire +*

#### Pickled Beetroot

Bulgar Wheat - Walnut – Cider Vinegar Dressing

*Locally grown heritage beets ~*

### Main course

#### Beef

Yorkshire pudding - Gravy

*Rare-breed Long Horn beef from Terry Williams, Marshbrook Farm, Church Stretton, Shropshire*

#### Pork

Apple – Stuffing - Cider gravy

*Rare-breed Pure Welsh Pork from Geoff Beamond, Leominster ~*

#### Guinea Fowl

Cauliflower - Stuffing - Gravy

*Free range Shropshire chicken ~*

#### Hot Smoked Salmon

Thyme - Celery - English Wine Sauce

*Hot smoked with Oak & Hickory ~ +*

#### Barley

Wild Mushroom – Foraged Herbs – Goat's Cheese

*Goat's Cheese from Dorstone, Herefordshire ~*

*All main courses served with Riverside roast potatoes and seasonal vegetables. Roast beef is cooked pink – please ask if you require it to be cooked more.*

## Pre-dessert

### Miniature Trifle

Strawberry – Elderflower

*Wild meadow elderflower*

## Pudding

### Crumble

Rhubarb – Apple – Custard

*Rhubarb from our garden ~*

### Chocolate

Mousse - Hazelnut – Chocolate Soil -

*Made using 70% Belgium chocolate +*

### Lemon Meringue Tart

Ginger – Honey

*Local Herefordshire honey*

### Crème Brulée

Dandelion Root - Shortcake – Caramelised Pear

*Root from our garden +*

## Coffee

A selection of sweet treats

4 courses with coffee

£28

*Please let us know if you have any dietary requirements*

*+ Can be made gluten free*

*~ Can be made dairy free*