



Watersmeet
Hotel & Restaurant



Mother's Day Menu

Sunday 26th March 2017

Served in our Pavilion Restaurant & Bistro

12.00 – 2.00pm

2 Courses - £22.00 per person

3 Courses - £28.00 per person

(To include Amuse Bouche)

To Start

Beetroot, black pudding, fosseway fleece, fig

Old Rosie cured salmon, fennel butter, capers, keta eggs

Smoked Duck ham, chicory tart fine, burnt orange

Celeriac & pear velouté

Mains

Grilled plaice, piccalilli cream, broccoli, spinach, mussels

Roast sirloin of Beef, all trimmings

Corn fed chicken, leeks, cabbage, ham hock croquette, tarragon cream

Butternut squash & spinach risotto, crispy blue cheese, herb emulsion

Desserts

Apple and blackberry crumble, vanilla ice cream, apple crisp

Lemon posset, meringues, shortbread biscuit

Mixed berries Eton mess, rose water pannacotta, marshmallow, poached rhubarb,

rhubarb sorbet

Booking Essential – 01271 870333 / info@watersmeethotel.co.uk

