

# The Old Bell Inn Mother's Day Menu

## Sunday 26<sup>th</sup> March

### Starters

#### **Veloute of Yorkshire sweet pea**

bacon crumb, truffle cream, fresh baked bread

#### **Atlantic prawn and crayfish cocktail**

sun blushed tomato & mango salsa, baby gem

#### **Terrine of "John Penny's" ham hocks**

homemade pickled vegetables, toasted leek sourdough

#### **Scottish Smoked salmon**

spring onion blinis, salmon caviar, compressed cucumber, watercress & dill salad

#### **Somerset Brie and sweet red onions spring rolls**

basil pesto, pickled walnut dressing, aged balsamic

### Mains

#### **Roasted topside of British beef (served pink or well done)**

Goose fat roast potatoes, seasonal vegetables, Yorkshire pudding, rich gravy

#### **Oven roasted corn fed chicken breast**

herb gnocchi, spring vegetable broth, sage

#### **Pan fried fillet of seabream**

braised citrus fennel, asparagus, cockle tagliatelle, saffron fish nage

#### **Apricot stuffed fillet of Yorkshire pork**

garlic fine beans, sage and onion pressed potato, roasted apple & calvados jus

#### **Sautéed beetroot gnocchi, wild mushroom & spinach fricassee**

toasted pine nuts, goats cheese

### Desserts

#### **Homemade classic Old Bell Inn sticky toffee pudding**

Butterscotch sauce, vanilla bean ice cream

#### **Selection of handmade ice creams**

tuille biscuit

#### **Yorkshire blue and Lancashire smoked Sandham's**

Artisan biscuits, grapes, celery, apple and raisin chutney

#### **Belgian chocolate terrine**

Pistachio ice cream, cherry gel, chocolate soil

#### **Apple and mixed berry crumble**

Oat crumb, warm vanilla double cream custard

£24.95 per person

Booking essential

£10.00 per person deposit required

