

Mother's Day at Salterns Hotel Sunday 22nd March



Carrot and Coriander Soup, served with crusty sourdough bread
(Vegan)

Toast skagen - crayfish tails with horseradish dill mayonnaise,
served with toasted rye bread and lemon rocket salad (DF)

Ham hock terrine, served with piccadilly Mayonnaise, Bread
crostini and Rocket Salad (DF)



Roasted Striploin of West Country Beef, Served with Rosemary
Roasted Potatoes, Buttered Greens, Cauliflower Cheese, Roasted
Heritage Carrots and Sour Red Cabbage, Finished with Homemade
Gravy and Giant Yorkshire Pudding

Pan Fried Salmon, Served with Confit Fennel Creamy, Mashed
Potatoes, Star Anise Beurre Blanc and Vine Ripened Cherry
Tomatoes (GF)

Deep Fried Tofu and Noodle Stir-Fry with Asian Vegetables,
Bang Bang Sauce and Toasted Cashew Nuts (Vegan)



New York Style Baked Cheesecake, Served with Vanilla Ice
Cream, Fresh Strawberries and Strawberry Coulis

Double Chocolate Tart, Served with Orange and Grand Marnier
Syrup, Chantilly Cream, Chocolate Card and Crystallized White
Chocolate

Selection of British Cheeses, Served with Fig Chutney, Celery,
Grapes and Bread Crostini

2-COURSES | £27.95

3-COURSES | £32.95

CHILDREN'S MENU AVAILABLE ON REQUEST