



THE GRAND HOTEL

Mothers' Day Lunch 2012

Sweet potato and butternut squash soup with coriander crème fraîche

Rich duck liver and Madeira parfait with a salad smoked duck breast, apple compote, curly endive, toasted brioche

Tian of coldwater prawns and Dorset crab with lambs lettuce, spiced gazpacho dressing

Panko crusted haloumi, with an orange and fig Salad, baby roquette, sweet beetroot glaze

Roast rib of Devon beef with Yorkshire pudding, roasted Chateau potatoes and horseradish

Fillet of Brixham bass on crushed potatoes, seasoned with spring onions and capers, baby spinach, and dill beurre blanc

Butter roasted supreme of local chicken, stuffed with a rich shallot and basil mousse, Creamed potatoes, new season broccoli, and finished with a tomato and soft herb jus

Open Ravioli of forest mushrooms with courgette ribbons and concasse tomato, baby herbs, finished with a truffle and tarragon cream

Pre-dessert sorbet

White Chocolate and Pear Mousse, kiwi and lime salsa, Lychee sorbet

Warm Cherry and Almond Pudding, with vanilla custard and clotted cream

Glazed lemon cream with Roasted Sweet Plums and crème fraîche

A Trio of Westcountry Cheeses with Biscuits Wafers and Chutney

Coffee and Grand Petit Fours

£22.50 per person