

Mother's Day at The Bluebell

£29.95 for Three Courses

£14.50 Children

(Due to seasonal availability this menu may vary slightly)

Starters

Roasted Plum Tomato and Red Pepper Soup

Oak Smoked Scottish Salmon Salad with Baby Beets, Cucumber & Horse Radish Dressing

Duo of Honeydew and Galia Melon with Spring Berries and a Fruit Coulis

Bluebell Prawn Cocktail With Crab, Smoked Scottish Salmon, Potato Salad & Guacamole

Goat's Cheese, Sundried Tomato & Olive Arancini with Rocket and Parmesan Salad

Crispy Duck Salad with Bean Sprouts, Crispy Vegetables & Honey Sesame Dressing

Chicken Liver and Foie Gras Paté with House Chutney and Toasted Ciabatta

Main Course

Traditional Roasted Aberdeen Angus Beef with all the Accompaniments

Roasted Leg of English Lamb with all the Accompaniments

Roasted Breast of Barbary Duck with Braised Red Cabbage, Roast Potatoes & Cranberry Jus

Roasted Rack of Free Range British Pork with Creamed Potatoes,
Plum Compote and Whole Grain Mustard Jus

Roasted Organic Chicken with Sage and Onion Stuffing and all the Accompaniments

Pan Fried Seabass on a Light Thai Scented Broth with Ginger, Chilli, Kaffir Lime, Sweet Potato,
Oyster Mushrooms & Pak Choi

Grilled Cornish Cod Fillet, Hand Cut Chips, Minted Pea Puree & Curry Sauce

Wild Mushroom Risotto with Truffle Scented Rocket & Parmesan Salad

All Main Courses served with Panache of Fresh Steamed Vegetables

Dessert

Duo of Chocolate with Iced Raspberry & White Chocolate Parfait

Classic Vanilla Crème Brulee

Seasonal Fresh Fruit Salad with Blood Orange Sorbet

Bluebell Winterberry Trifle

Rhubarb, Apple and Blackberry Crumble with Vanilla Custard and Blackcurrant Sorbet

Glazed Lemon Tart with Berry Compote and Pistachio Cake