

The Bluebell

Mother's Day Lunch

£29 for Two Course, £35 for Three Courses

Starters

Roasted Red Pepper, Tomato & Basil Soup

Smoked Haddock Risotto, Spring Onion & One Hour Duck Egg

Cheese & Baby Beets Four Ways with Toasted Hazelnuts & Marmite Biscuit

Chicken & Duck Liver Pate with Pear Chutney & Toasted Brioche

Smoked Chicken, Feta & Basil Raviolo, Wilted Greens & Garlic Cappuccino

Seared Devon Scallops with Honey Roast pork Belly, Granny Smith Apple, Pea Shoots & Truffle Dressing (Supplement £3.00)

Main Courses

Roast Sirloin of British Beef with Goose Fat Roast Potatoes, Yorkshire Pudding & Roasted Roots

Market Fish Of the Day

Roast Rump of Devon Lamb with Goose Fat Roast Potatoes, Roasted Roots & Red Wine Jus

Honey Roasted Belly, Pan Fried Tenderloin & Barbeque Rib of Free Range Pork with Spiced Apple & Tenderstem Broccoli

Roast Breast & Leg of Suffolk Chicken with Sage & Onion Stuffing & Roast Potatoes

Roasted Butternut Squash & Cashel Blue Cheese Ravioli with Red Onion Jam, Tenderstem Broccoli & Garlic Cappuccino

Desserts

Bluebell Banoffee

Caramelised Banana, Toffee Sponge, Butterscotch Sauce, Crunchie & Caramel Ice Cream

Bluebell Chocolate Forest

Chocolate Orange Mousse, Meringue, Pistachio Sponge, Blackberries
& Milk Chocolate Aero

Apple Tarte Tatin with Butterscotch Sauce & Vanilla Ice Cream

Glazed Citrus Tarte with Marinated Fruits & Blackcurrant Sorbet

Selection of English & Continental Cheeses From Our Trolley

Pina Colada

Toasted Marshmallow, Carmel Roasted Pineapple, Coconut Ice Cream, Mango & Lime