

# Mother's Day Menu

ALL COURSES SERVED TO YOUR TABLE

## Starter

### Roasted Butternut Squash Soup **GF | VG**

Sage and walnut dressing

### Pressed Ham **GF**

Ham hock terrine, spring vegetable salad, cider apple dressing

### Salmon **GF**

Salmon, lime creme fraiche, charred gem

### Spinach **VG**

Warm spinach and ricotta tart, black garlic ketchup, herb dressing

## Main

### Roast Beef

Welsh reared beef, Yorkshire pudding

### Roast Turkey

Roasted breast of turkey, cranberry sauce, Yorkshire pudding

### Roast Pork

Slow roasted shoulder of pork, burnt apple sauce, Yorkshire pudding

### Hake

Roasted Cornish hake, Savoy cabbage, potato and mussel velouté

### Vegetable **VG V**

Roasted vegetable terrine, Yorkshire pudding

All roasts are served with, root vegetable mash, roasted potatoes, cauliflower cheese, red cabbage and broccoli.

All roasts can be Gluten Free by removing the Yorkshire Pudding

## Dessert

### Chocolate Mousse **GF**

Strawberry salad

### Ginger Cake **GF**

Caramel sauce, vanilla ice cream

### Rice Pudding **GF**

Caramelised rice pudding, rhubarb compote

### Selection Of Ices and Sorbets **GF**

### Selection of Welsh Cheeses **V**

Oat biscuits, grapes, chutney

## Children's Menu

Butternut Soup - or - Watermelon Sticks

Child's Roast - or - Hake with Mashed Potatoes and Peas

Ice Cream - or - Rice Pudding with Strawberry Sauce

The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - **V** Denotes dishes suitable for vegetarians. **GF** Denotes dishes suitable for gluten free. **VG** Denotes dishes suitable for vegans and vegetarians.