



THE HOOPS INN
Country Hotel



Mother's Day menu 2017

Starters

Cream of leek and potato soup

Buffalo mozzarella, plum tomato and basil
served with a rocket pesto and balsamic reduction

Ham hock terrine

served with pickled vegetables and mixed leaf salad

Potted coarse smoked salmon pâté

with pickled cucumber, horseradish coleslaw and toasted country cottage bloomer

Parma ham filled with rocket

served with glazed figs and a balsamic reduction

Mains

28-day aged roast sirloin of beef

*served with roast potatoes, honey glazed parsnips, seasonal vegetables,
Yorkshire pudding and a rich red wine gravy*

Topside of beef

*served with roast potatoes, honey glazed parsnips, seasonal vegetables,
Yorkshire pudding and a rich red wine gravy*

Roasted Honeys of Parkham loin of pork

*served with roast potatoes, honey glazed parsnips, glazed apple,
seasonal vegetables, sausage meat stuffing and cider sauce*

Traditional roast chicken

served with roast potatoes, honey glazed parsnips, sausage meat stuffing and a rich chicken gravy

Cajun spiced fillet of salmon

served with a sag aloo and crispy shallots

Whole grilled lemon sole with a tomato, red chilli and coriander salsa

buttered new potatoes and a mixed leaf salad

Wild mushroom risotto

with parmesan, rocket salad and herb oil

Desserts

Strawberry pannacotta served

with a mini meringue nest, strawberry ice cream and coulis

Warm sticky toffee pudding, butterscotch sauce and vanilla ice cream

Iced dark chocolate terrine

served with fresh raspberries and raspberry coulis

Cheeseboard

Ice cream

£18.95 for 2 courses and £23.95 for 3 courses

Children can choose from our usual menu, or enjoy half-portions of the main roast dinners

We require £10 deposit per person. There are specific booking times which are included in the terms and conditions. If you'd like to discuss your booking, please contact us directly