



MOTHER'S DAY MENU

TO START

ROASTED TOMATO & WILD GARLIC SOUP (v)
Wild Garlic Pesto, Sourdough Croutons

TEMPURA COURGETTE FLOWER (v)
Goat's Cheese Mousse, Truffle Honey

BEETROOT CURED CHALK STREAM TROUT
Gin Compressed Cucumber, Yuzu Gel, Puffed Rice

CHICKEN LIVER PARFAIT
Fi Chutney, Fig Jelly, Sourdough Crisps

TO FOLLOW

ROAST RUMP OF HEREFORDSHIRE BEEF
Horseradish Crème Fraîche

SLOW ROASTED SHOULDER OF WELSH SPRING LAMB
Mint Sauce

ROAST CORN FED CHICKEN BREAST
Thyme & Citrus Stuffing, Redcurrant Jelly

*All Above Served With Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese,
Carrot & Swede Mash, Seasonal Greens*

HERB CRUSTED HAKE FILLET
Chilli & Garlic Spinach, Potato & Shellfish Stew

SPRING VEGETABLE GNOCCHI (v)
Peas, Spinach, Broad Beans, Asparagus, Truffle, Parmesan

TO FINISH

ESPRESSO CRÈME BRÛLÉE (v)
Chocolate Soil, Biscotti Biscuit

BLOOD ORANGE CHEESECAKE (v)
Blood Orange Sorbet, Orange & Grand Marnier Compote

STICKY TOFFEE PUDDING (v)
Butterscotch Sauce, Vanilla Ice Cream

WELSH CHEESE BOARD (v)
Onion Jam, Grapes, Celery, Sourdough Crisps

THREE COURSES | £35.95
Children Under 12yrs £17.95, Under 3yrs Free



The
Feathers Hotel

LUDLOW