



NOEL ARMS HOTEL

MOTHERING SUNDAY LUNCH MENU

2 course £29.00 per person | 3 course £36.00 per person with glass of Prosecco for Mum

TO START

Celeriac + Stilton Soup

Wild mushroom + garlic croutes + rosemary oil [So,M]

Smoked Trout + Pear Salad

Fennel + red onion + dry tomato + beetroot + gem lettuce + horseradish cream [So,F,M,Mu]

Tempura Battered Prawns

Red pepper hummus + sweetcorn salsa + sweet chilli sauce [So,Cr,G,S]

Pan Seared Breast of Wood Pigeon

Beetroot purée + apple + celeriac salad + walnut + olive dressing [So,N,Mu]

TO FOLLOW

Honey Roast Root Vegetable Crumble

Confit tomato + spiced pumpkin sauce + herb oil [So,G]

Herb Crust Roast Salmon Supreme

Quinoa + ratatouille + basil pesto + black kale + beetroot purée [So,M,F]

Roast Cotswold Chicken Breast

Roast potatoes + seasonal vegetables + red wine gravy + bread sauce [So,G,M]

Roast Cotswold Topside of Beef

Roast potatoes + seasonal vegetables + Yorkshire pudding + red wine gravy [So,G,E]

TO FINISH

Vanilla Crème Brûlée

Cinnamon shortbread + saffron poached pear [G,M,E]

Cox's Apple + Rhubarb Crumble

Honeycomb ice cream + cream anglaise [So,G,E,M]

Warm Sticky Toffee Pudding

Vanilla ice cream + toffee sauce + lime tuile [G,M,E]

Selection of Fine Gloucestershire Cheese

Grapes + celery + quince jelly + crackers + chutney [G,M]

Dishes may contain nut/nut derivatives. Should you or anyone in your party have any dietary requirements or allergies, please ask us about any of these dishes and their content. **G**-Gluten, **C**-Celery, **E**-Eggs, **F**-Fish, **P**-Peanuts, **N**-Nuts, **S**-Sesame, **So**-Soya, **Mo**-Molluscs, **M**-Milk, **Cr**-Crustaceans, **Mu**-Mustard, **L**-Lupin, **SD**-Sulphur Dioxide, **GFI**-Gluten Free Ingredients, **G***-Can be done gluten free, **V**-Vegetarian, **Vg**-Vegan. All meals prepared in a kitchen that handles all 14 Allergens.