



# MOTHER'S DAY MENU

Holm House Restaurant

## TO START

### Spiced Butternut Squash Soup **V**

*Served with Home-Made Bread*

### Classic Prawn Cocktail

*Marie Rose Sauce & Baby Gem, Served with Lime Wedge & Cheese Straw*

### Chicken Liver Parfait, Wrapped in Truffle Butter

*Served with Red Onion Marmalade & Garlic Crostini*

### Black Onion Seed Tempura Asparagus Spears **Vg**

*Served with Vegan Sweet Chilli Mayonnaise*

### Deep Fried Brie **V**

*Served with Garlic Crostini & Cranberry Compote*

---

## MAIN COURSE

### Roast Sirloin of Beef

*Served with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables & Gravy*

### Roast Leg of Lamb

*Served with Roast Potatoes, Seasonal Vegetables & Gravy*

### Roast Pork Loin

*Served with Roast Potatoes, Seasonal Vegetables & Gravy*

### Pan Fried Fillet of Hake

*Served with Pancetta & Red Onion Mash, Watercress Velouté & Tenderstem Broccoli*

### Mushroom Tortellini **V**

*Served in Wild Mushroom & White Truffle Sauce*

---

## DESSERT

### Vanilla Crème Brulée

*Served with Home-Made Chocolate Chip Shortbread*

### Chocolate Marquise

*Served with Raspberry Sorbet*

### Lemon Tart

*Served with Italian Meringue & Redberry Coulis*

### Baileys Cheesecake White Chocolate Cream

### Cheese Board

*Selection of British & Continental Cheese  
Served with Grapes, Celery, Fig Chutney & Selection of Cheese Crackers*

V denotes Vegetarian, Vg denotes Vegan

Please note 10% discretionary service charge will be added to your bill, all of which goes to the staff.

All of our food is prepared in a kitchen where nuts are present, therefore we cannot guarantee the absence of traces of nuts in any of our dishes.  
If you have any dietary requirements or food intolerance, please let a member of the teams know so we can advise accordingly.

Due to all dishes being made fresh to order there may be a short wait during busy periods