



HAZLEWOOD CASTLE  
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HOTEL RESTAURANT & DAY SPA

## Mother's Day Lunch

### To Start

Pea & Watercress Soup, Wild Garlic Oil, Parmesan Crisp  
GF/DF/V/NF – Vegan on request

Goats Cheese & Heritage Beetroot Tart, Crispy Onions, Micro herbs, Raspberry Vinaigrette V/GF/NF

Hot Smoked Salmon, Pickled Cucumber Pearls, Dill Crème Fraiche, Lemon  
GF/NF/ DF on request

### To Follow

Roasted 21-Day Aged Sirloin of Beef with Yorkshire Pudding, Fondant Potato, Seasonal Vegetables, Rich  
Beef Gravy  
NF – GF on request

Chargrilled Breast of locally Reared Chicken, Fricassee of Baby Onions, Wild Mushroom & Smoked Bacon,  
Tenderstem Broccoli , Dauphinoise Potatoes,  
NF/GF – DF on request

Pan Seared North Sea Cod, Creamed Leek, Asparagus Spears, Herb Crushed Potatoes, Asparagus Veloute  
NF/GF – DF on request

Roasted Cauliflower Steak, Creamed Leek, Fondant Potato, Heritage Baby Carrots, Chive Cream  
Vegan/NF– (can be served with a Yorkshire Pudding on request)

### To Finish

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream  
V/NF – GF/DF on request

Glazed Lemon Tart, Fresh Raspberries & Raspberry Gel  
V/NF – GF on request

Dark Chocolate Torte, Mocha Ice Cream, Praline Crumb  
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A 10% service charge is added to all bills which is shared equally between our team members. This is entirely discretionary, please let us know if you would prefer to have this removed from your bill