



HETLAND HALL
HOTEL


Happy Mother's Day



STARTERS


Homemade Lentil Soup
warm bread roll

Traditional Prawn Cocktail
Marie-rose sauce, buttered brown bread

Duo of Honeydew and Watermelon 
fruit sorbet berry compote, coconut shavings

Breaded Brie Wedges 
apple puree, crisp leaves

Crispy Chicken Tempura
garlic mayo dip

Goats Cheese and Red Onion Bruschetta 
crisp salad, balsamic glaze

MAINS


Roast Sirloin of Beef
Yorkshire pudding, rich pan gravy, roast and mashed potatoes,
seasonal vegetables

Battered Fillet of Haddock
rustic fries, garden peas, tartar sauce

Breast of Cajun Chicken
mango coconut curry cream, timbale rice, prawn crackers

Hot Smoked Salmon Linguine
chive, lemon cream sauce, garlic bread

Roast Loin of Pork
apple compote, roast and mashed potatoes,
seasonal vegetables

Sweet Potato, Chickpea and Almond Wellington 
mixed salad, roast potatoes, rich tomato sauce

Fillet Steak – (£12.00 Supplement)
grilled mushrooms, tomato, fries

Add Sauce - £3.50
peppercorn sauce, red wine jus

SIDES

Crispy Onion Rings — £4.25

Fries — £4.25

Chilli Fries, Cajun Fries — £4.50

DESSERTS

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Passionfruit and Peach Cheesecake
Chantilly cream, fruit garnish

Lemon Meringue Pie
berry compote, vanilla ice cream

Apple Crumble
warm custard

Toffee Meringue Nest
honeycomb ice cream, chocolate shards

Duo of Cheddar and Brie
biscuit selection, grapes, celery, chutney

3 COURSES £35.95

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

 — VEGETARIAN  — VEGAN