



Mother's Day Menu 2026

Starters

Carrot and lentil soup, served with warm ciabatta & butter (VE & GF on request)

Creamy garlic mushrooms with garlic ciabatta (V) (GF on request)

Duck Bon Bon Asian Salad, Cabbage, celery, carrots, lettuce, coriander, spring onion, bell peppers, sesame seeds and hoi sin dressing

Panko Breadcrumbs Calamari with sweet chili dressing

Chicken Liver Pate, served with toast & red onion chutney. (GF on request)

Mains

Topside of Beef served with Yorkshire pudding, Roast Potatoes, maple glazed roots, seasonal vegetables, cauliflower cheese & gravy (GF on request)

Slow roasted Shoulder of Lamb served with Yorkshire pudding, Dauphinoise & Roast potatoes, seasonal vegetables, cauliflower cheese & gravy (GF on request)

Roast Chicken breast wrapped in Bacon, pork stuffing, Yorkshire pudding, roast potatoes, maple glazed roots & seasonal vegetables, cauliflower cheese & gravy (GF on request)

Mixed Roast, Beef Topside, Slow roast shoulder of lamb & chicken breast wrapped in bacon, Roast & Dauphinoise potatoes, stuffing, maple glazed roots, seasonal vegetables, cauliflower cheese, crackling & gravy (GF on request) (£2 suppl)

Steak & Ale pie with chips or mashed potato, peas or seasonal vegetables & gravy

Fish Pie, smoked haddock, salmon, prawns and cod in a creamy sauce topped with mashed potato served with green beans (GF)

Cajun chicken, in a wholegrain mustard, Cajun spice, cream and lime sauce with Mexican rice and dressed salad (GF)

Nut roast, roast potatoes, seasonal vegetables & gravy (VE)

Salmon Poke Bowl, Asian marinated salmon fillet, steamed rice, kimchi, gem lettuce, avocado, toasted sesame seeds, garnished with coriander and spring onion

Desserts

Apple, Rhubarb & ginger crumble served with fresh cream, ice cream or custard (GF & VE on request)

Sticky Toffee Pudding served with fresh cream, ice cream or custard (GF)

Lemon tart served with raspberry sorbet & fresh raspberries.

Eton mess, Fresh cream, meringue, strawberries & vanilla ice cream (GF)

Tiramisu

Crème Brulé with shortbread

2 courses- £26 or 3 courses- £30

Includes a glass of Prosecco for Mum x

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BELL INN
HILLMORTON