

# Mothering Sunday

L U N C H E O N

Sunday 18th March 2012

## STARTERS

Potato, pear and rocket soup with smoked salmon

Smooth chicken liver parfait wrapped in bacon with red onion confit and melba toast

Tian of crab, prawns and avocado bound in lemon, dill and horseradish crème fraîche,  
with tomato and pepper dressing

Melon platter glazed with lemon and thyme sabayon,  
served with fruit coulis and fresh fruits (V)

## MAIN COURSES

Roast topside of Welsh beef with Yorkshire pudding and roast gravy

Roast loin of pork with apricot stuffing, apple sauce and roast gravy

Minted leg of lamb steak with roasted root vegetables, Colcannon potatoes and red wine jus

Pan fried seabass with sauté potatoes, chorizo green beans, olives and capers  
with tomato and fennel sauce

Roasted butternut squash and sage risotto with toasted pine nuts, Parmesan crisps and fennel confit (V)

## DESSERTS

Selection of cheeses with biscuits

Warm chocolate brownie with vanilla ice cream

French apple tart with Armagnac custard

Ginger and lemon cheesecake with raspberry compote and toasted almonds

Freshly brewed tea or coffee

*Serving 12.30pm - 3pm*

3 course **£24.95**

Children under 12 **£9.95**

Includes a present for all Mum's

£5 non refundable deposit per person is required

the **ORIEL**  
COUNTRY HOTEL & SPA  
In St. Asaph, North Wales

