

# HARE & HOUNDS HOTEL

## MOTHERING SUNDAY MENU



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### Starters

Leek and roast garlic soup, chive oil

Confit chicken and spring onion terrine, pickled mushrooms, sour dough

Oak smoked salmon, dark rye bread, keta caviar, beetroot dressing

Parma ham, baby mozzarella, roast red pepper, caper, raisin, rocket

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### Passion fruit and vodka granita

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### Mains

Roast sirloin of ruby red beef, Yorkshire pudding, roast potatoes,  
seasonal vegetables, red wine gravy

Braised belly of local pork, dauphinoise potato, tenderstem broccoli, cider cream sauce

Fillet of sea trout, crushed new potatoes, fennel, baby gem, bacon

Broccoli and almond risotto, Oxford blue, red amaranth

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### Desserts

Chocolate tasting - dark chocolate and coffee pot, milk chocolate and orange brownie, white  
chocolate and wild sugar mousse, crème de cacao sorbet (*Mums only!*)

Kalamansi lime tart, blood orange sorbet, granola, meringue

Vanilla panna cotta, rhubarb compote, toast ice cream

Selection of Cotswold cheese, crackers, chutney, grape

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2 courses for £27.95 per person | 3 courses for £32.95 per person

Please note: the prices and items listed on these menus are subject to change and occasionally it is not possible to reflect this immediately on the website. We apologise for any inconvenience caused.