



Feathers Hotel

Ledbury



MAKE HER DAY



sparkle!

THIS MOTHER'S DAY

ALL MUMS RECEIVE A
COMPLIMENTARY GLASS OF BUBBLY

3 COURSES £35.95

MOTHER'S DAY MENU

3 COURSES £35.95

STARTERS

Courgette, Watercress & Garden Pea Soup

Artisan bread
ASK FOR ALLERGENS

Sardines, Spicy Fine Green Bean Niçoise Salad

Olive & sweet pepper tapenade
F, SD, E

Ham Hock, Coarse Grain Mustard & Roasted Celeriac Hash

Soft poached egg, nasturtium oil
MU, E, SD, D, CE

Deville Lamb's Kidneys

Charred sourdough, pulled oyster mushrooms & coriander
G, SD, CE

Vegan Feta, Watermelon & Garden Mint

Kachumber salsa, pomegranate molasses
SD

Smoked Kipper & Scallion Rilette

Pickled cucumber, rye croutes
F, D, SD, G

MAINS

Roast Sirloin Of Donnington Beef

Roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy
G, D, E, SD

Roast Loin Of Pork

Roast potatoes, Yorkshire pudding, seasonal vegetables, Bramley apple sauce, Madeira gravy
G, D, E, SD

Roast Chicken Breast

Roast potatoes, Yorkshire pudding, seasonal vegetables, Madeira gravy
G, D, E, SD

Lentil & Heritage Beetroot Roast

Roast potatoes, seasonal vegetables, red onion vegan gravy

Lamb Shank Bourguignon

Sweet potato puree, thyme butter sauteed leeks
G, D, SD, CE

Tomato Poached Cod Fillet

Peperonata, basil mashed potato, crispy capers, roasted red pepper sauce
F, D, SD

Chalk Stream Trout Fillet

Prawn, crab & seaweed risotto, wilted rocket
F, C, SD

Chargrilled Romanesco, Sweet Potato & Coconut Curry

Chilli mango green lentils, pitta bread
G, SD

Fish & Chips

Beer battered fish, fat chips, garden or mushy peas, tartare sauce, lemon
(GF) F, E, MU

Pie of the Day

Mashed potatoes or fat chips, seasonal vegetables, gravy
ASK FOR ALLERGEN

DESSERTS

Chef's Cheese Board

Celery, apple, biscuits, fruit chutney
(V) G, N, S, E, D, CE, SE

Vanilla Custard Pannacotta

Roasted rhubarb, stem ginger crunch
D, E, G

Lemon & Pistachio Polenta Cake

Basil berry lemonade sorbet, elderflower syrup
N, E, D

Dark Chocolate Crème Brûlée

Banana & toasted walnut bread, glazed banana
S, E, D, G, N

Irish Cream & White Chocolate Croissant Bread & Butter Pudding

Raspberry ripple ice cream
G, D, E, S, SD

Mothering Sundae

Strawberry ice cream, black cherry ice cream, cherry & berry compote, vanilla cheesecake, whipped cream, freeze dried raspberry dust
D, E, G

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds