



# The Willow Tree

## Mother's Day Lunch 2012

Sunday 18th March 12pm to 2.00pm

### Starters

Sautéed homemade beef and mustard seed sausage served with onion confit on toasted brioche and home made tomato relish.

Cornish smoked salmon with a cucumber and wild rocket salad and a crème fraîche and caviar dressing.

Cream of cauliflower soup with a curried cauliflower beignet. (V)

Salad of marinated feta with baby gem, olives, pickled wild mushrooms and roasted home-grown beetroot. (V) |

### Main Courses

Roast loin of local pork with apple sauce and crackling.

Confit leg of free-range duck with puy lentils cooked with pancetta, celeriac, leek and garlic.

Grilled fillet of Pollack with a sesame seed and soya bean crust, served with a warm noodle salad.

Roasted vegetable and char-grilled polenta gateau with a red pepper and smoked paprika dressing. (V)

### Desserts

New season English rhubarb poached with stem ginger and served with cardamom panacotta

Warm pear and almond frangipane tart served with mascarpone and raspberry coulis.

Dark chocolate torte on a chocolate-orange crumble base served with a salted caramel sauce.

Selection of homemade ice creams and sorbets.

Selection of West Country cheeses served with a homemade apple, pear and ginger chutney, celery and a variety of biscuits.

Two Courses    £22.50      Three Courses    £24.95

Please advise a member of staff if you have a food allergy, as we do not list every ingredient in each dish.

(V) = suitable for vegetarians. A 10% service charge will be added to all bills. Prices include VAT.

To book, please contact us at [www.thewillowtreerestaurant.com](http://www.thewillowtreerestaurant.com) or telephone 01823-352835