

# NEW HALL

HOTEL & SPA  
SUTTON COLDFIELD, BIRMINGHAM

## MOTHER'S DAY LUNCH MENU

### STARTERS

**Leek and potato broth**  
(VG option available)

**John Ross Scottish smoked salmon and prawn Marie Rose**  
Capers, shallots, lemon dressing

**Chicken and wild mushroom terrine**  
Celeriac remoulade, beetroot purée, sourdough toast

**Local goat's cheese (v)**  
Chilli jam, red pepper and olive tapenade, sour dough

**Sundried tomato and basil arancini (vg)**  
Romesco sauce, endive, vegan parmesan

### MAIN COURSES

**Roast sirloin of beef**  
Yorkshire pudding, roast potatoes, pan gravy

**Roasted belly of pork**  
Apricot and sage stuffing, roast potatoes, crackling

**Corn fed chicken breast**  
Tarragon risotto, red wine sauce

**Pan-fried salmon fillet**  
Crushed herb potato, creamed watercress and leeks

**Caramelised butternut tart tatin (vg)**  
Balsamic vinegar, rocket, cherry tomatoes

All main courses served with cauliflower cheese,  
braised red cabbage, carrots and green beans.

### DESSERTS

**Salted caramel and chocolate tart**  
Honeycomb ice cream

**Apple crumble**  
Vanilla custard

**Sticky toffee pudding**  
Salted caramel ice cream, toffee sauce, clotted cream

**Cheese selection**  
With traditional accompaniments  
Black Bomber Cheddar, Cotswold Brie, Clawson Blue Stilton, Quickes Red  
Leicester, Kit Calvert Wensleydale

**£45 per person**

All our food is prepared in a kitchen where nut s, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.