



Livermead House Hotel

Mothering Sunday

30th March 2025

Duo of Melon (V)
Mixed Berry Compote and Mango Coulis

Chicken Liver Parfait,
Fruit Chutney and Melba Toast

Livermead Prawn Cocktail
Brown Bread & Butter

Chef's Homemade Roast Carrot and Thyme Soup (V)

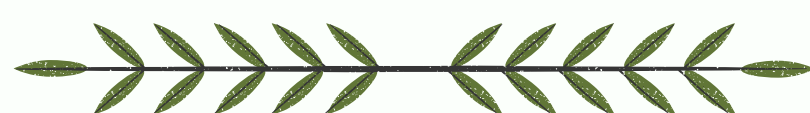
Chilled Brixham Fish, Caper and Lemon Terrine,
Dressed Salad Leaves and Tatare Sauce


Feta Cheese and Olives,
Sun Blushed Tomato, Artichoke and Rocket Leaf Salad (V)

Warm Goats Cheese and Red Onion Marmalade Tartlet
With Salad Leaves and Walnut Salad (V)



Sole Mousseline
Glazed with a Bearnaise Sauce





Roasted Sirloin of South Devon Beef
Yorkshire Pudding, Red Wine Jus

Grilled Sea Bass Fillet,
Brixham Crab and Saffron Veloutè

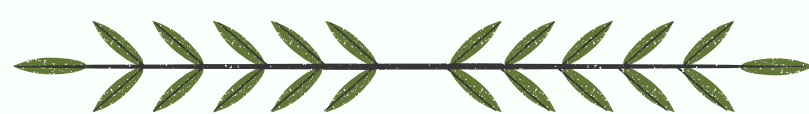
Chicken Breast Wrapped in Smokey Bacon,
Wild Mushroom and Chive Cream

Pan Fried Salmon Fillet,
With a Tomato and Chive Compote

Confit Leg of Gressingham Duck
Orange and Brandy Jus

Oven Roasted Stuffed Peper,
With a Savory Rice and a Tomato Sauce (V)

Selection of Chef's Salads
Cold Meats, Fish or Cheeses



Hot Dessert

Toffee Apple Pudding, Caramel Sauce and Clotted Cream

Cold Dessert

Tropical Fresh Fruit Meringue, Chantilly Cream, Passion Fruit Coulis

Selection of Homemade Desserts from the Buffet

West Country Cheeses with Biscuits,
Celery, Walnuts and Apple



Coffee and Mints