



**The Kingswell**  
**MOTHERING SUNDAY 14<sup>TH</sup> MARCH**

**Cream of watercress soup with herby croutons**

**Lime & chilli marinated seafood kebabs**

**House-made chicken & duck liver pate with pistachio & hazelnuts with pickled pear**

**Galia melon, fresh figs & parmesan mousse**

**Warm salad of crispy duck, spring onion, cucumber & hosin**

**Crab & corn chowder**

**Warm tartlet of balsamic roasted cherry tomatoes, pesto & mozzarella**

**A pastry case filled with spinach, smoked salmon & a lightly poached egg glazed with hollandaise**

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**Steam roasted pave of Scottish salmon, crushed prawn veloute**

**Roast prime cuts of English beef with Yorkshire pudding**

**Fillets of plaice in a tempura batter topped with spring onions, coriander & chilli**

**Cheesy topped cottage pie**

**Roasted butternut squash & parsnip risotto topped with caramelised red onion**

**Sliced parsley & thyme stuffed shoulder of local lamb**

**Roast Oxfordshire turkey with traditional trimmings**

**Roasted leg of "Kelmscott Farm" pork with seasoning**

*Main courses are served with a full selection of fresh vegetables & roast potatoes*

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**Natural cheesecake topped with lemon & vanilla syrup**

**Steamed apple & cinnamon sponge pudding & its own ice-cream**

**Chocolate nemesis**

**Glazed lemon tart with poached red berries**

**Brandy snap basket with praline ice-cream**

**Brioche bread & butter pudding**

**Cheddar & Stilton with biscuits & Kingswell spiced apple & walnut chutney**

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**Coffee or tea with truffles £2.50**

**£20.00 3- courses**  
**Children under 10 @ £12.50**