



# Bosworth Hall

HOTEL & SPA

ELITE VENUE SELECTION

## Menu

### Starters

Roasted tomato, red pepper and basil soup  
with homemade bread roll

Pork, apple and sage terrine  
wrapped in Parma ham, apple and port purée,  
toasted brioche, honey and mustard dressing

Salmon and crab mousse  
Brown crab mayonnaise, pickled samphire, lemon  
emulsion

Welsh rarebit and tomato tartlet  
rocket, mustard dressing

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SUNDAY 15<sup>TH</sup> MARCH

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## Menu

### Main Courses

Roast breast of turkey  
sage and onion stuffing, chipolata wrapped in bacon,  
cranberry purée

Fillet of sea bass  
celeriac purée, sautéed potatoes, bacon lardons, garden  
peas, red wine jus

Roast leg of spring lamb  
with a redcurrant and rosemary jus

Roasted sirloin of beef  
Yorkshire pudding, rich red wine and thyme jus

Red lentil and spinach dahl  
tempura vegetables, raita, spiced tomato salsa

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**SUNDAY 15<sup>TH</sup> MARCH**

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### Desserts

Rhubarb crumble tart  
with sauce anglaise

White chocolate mousse  
with spring berry compote and chocolate  
shard

Eton Mess

Selection of local and French cheeses  
served traditionally with homemade chutney

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SUNDAY 15<sup>TH</sup> MARCH

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