

Mother's Day Menu

Starters

Sun Dried Tomato Risotto Balls

Coriander aioli, rocket and balsamic salad (v)(ve)(gf)(df)

Sweet Potato & Butternut Squash Soup

Toasted focaccia (v)(ve)(gfo)(df)

Classic Caesar Salad

Herb croutons, parmesan (gfo)

Baked Rosemary Camembert

Toasted focaccia, chilli jam (v)(gfo)

Mains

Roast Lamb, Chicken Supreme, or Nut Roast

All meats are locally sourced from Norfolk and the local area and served with, garlic and herb roasted potatoes, honey glazed carrots, braised red cabbage, wilted spring greens, creamy cauliflower cheese and a fluffy Yorkshire pudding (gf)(dfo)

8oz Sirloin Steak

Cracked black pepper and sea salt, tendersteam broccoli Chantenay carrot, roast potatoes, rich red wine gravy (gf)(df)

Zucchini & Spinach Tagliatelle

Wilted courgette and spinach, white wine veloute, rocket parmesan, balsamic salad (v)(ve)(df)

Sea Bass Fillet

Dauphinoise potato, pea cream sauce, roasted mushroom, roasted new potato (gf)(df)

Desserts

Homemade Tiramisu

Berry coulis

Raspberry Tart

Cream or ice cream (df)

Apple & Mixed Berry Crumble

Custard or vanilla ice cream (v)(ve)(gf)(df)

Chocolate Profiteroles

Dark chocolate sauce and salted caramel

