

MOTHER'S DAY

TWO COURSES 19.95PP | THREE COURSES 24.95PP
10.00pp Deposit Required At Time Of Booking. Available Sunday 22nd March 2020 Only

STARTERS

ROASTED BUTTERNUT SQUASH SOUP^{(OG)(VG)}
with coconut & a hint of chilli, served with rustic bread & salted butter

BOX BAKED MINI CAMEMBERT^{(V)(OG)}
infused with garlic & rosemary, served with rustic bread

DUCK & ORANGE PATÉ^(OG)
with red onion marmalade & crostini

CLASSIC PRAWN COCKTAIL^(OG)
with marie rose sauce, crisp salad & crostini

MAINS

TRADITIONAL ROAST DINNER^(OG)
SIRLOIN OF ENGLISH BEEF
LEG OF SUFFOLK PORK
LEG OF WELSH LAMB
NORFOLK TURKEY
NUT ROAST^(VG)

with crispy roast potatoes, yorkshire pudding, seasonal vegetables, cauliflower cheese, pigs in blankets, homemade stuffing & rich gravy

CHEFS PLATTER^(OG) (£3 SUPPLEMENT)
norfolk turkey, leg of suffolk pork & sirloin of english beef with crispy roast potatoes, yorkshire pudding, seasonal vegetables, cauliflower cheese, pigs in blankets, homemade stuffing & rich gravy

THE AMERICAN BURGER
with bourbon glaze, monterey jack cheese, bacon, tomato, crisp lettuce, fried onion & gherkin with fries & coleslaw

CHICKEN & LEEK PIE
with mashed potato & seasonal vegetables

PAN FRIED SEABASS^(OG)
with crushed new potatoes, green beans & tomato & black olive sauce

DESSERTS

SICILIAN LEMON CHEESECAKE^(V)
with vanilla ice cream

BELGIUM CHOCOLATE & RASPBERRY TORTE^(VG)
with chantilly cream or vegan ice cream

APPLE & RHUBARB CRUMBLE^(V)
with pouring cream or custard

BRITISH CHEESE BOARD^{(V)(OG)} (£3 SUPPLEMENT)
three british cheeses with celery, apple, grapes & red onion chutney