



MOTHERING SUNDAY MENU

Sunday 11th March 2018

STARTERS

Cream of wild mushroom soup with white truffle oil. (V)

Salad Lyonnaise, crispy bacon lardons, pickled shallots, shredded duck confit, focaccia croutons, French dressing and puy lentils.

Char grilled tiger prawn skewers with lemon and lime marinate, mango and sweet chilli salad (GF)

Binham blue cheese tart, poached celery, pickled walnuts, and apple dressing (V,N)

MAINS

Roast Norfolk bred beef sirloin with garlic & thyme roast potatoes, crushed carrot and swede, buttered greens, red wine gravy and Yorkshire pudding.

Roast leg of lamb served with garlic & thyme roast potatoes, roast parsnips, braised red cabbage, red wine gravy and Yorkshire pudding.

Baked fillet of gilt head bream, roast new potatoes, cherry tomatoes, wilted spinach and black olive tapenade. (GF)

Char grilled vegetable tian with toasted goats cheese, wild rocket, toasted pine nuts, basil oil and roast garlic purée.
(V, N, GF)

DESSERTS

Passion fruit posset with apricot and almond biscotti, grated Valrhona chocolate. (N)

Banoffee mess with Chantilly cream, toffee sauce and crumbled shortbread.

Flourless chocolate torte with chocolate sauce, rum and raisin ice cream. (GF)

Classic Sticky toffee pudding with butterscotch sauce and vanilla ice cream

£19.95 for 2 COURSES £25 for 3 COURSES
Including a Free Gift for Mum



If you suffer from any allergies, then please inform a member of our waiting staff, who will be happy to assist you with your menu selection