



# Mother's Day Menu

Mothering Sunday, 22<sup>nd</sup> March  
£35 per person

## To start

Chefs soup of the day served with homemade bread

Classic holm house prawn cocktail served with cheese straw

Chicken and black pudding terrine, Baby gherkins, beetroot puree & Garlic crostini

Deep fried cauliflower served with curried hummus & salsa Verde

Duck Liver Parfait served with brioche loaf & fig chutney

## To Follow

Roast sirloin of beef, yorkshire pudding, Roast potatoes, seasonal vegetables, traditional gravy

Roast leg of lamb, roast potatoes, seasonal vegetables, traditional minted gravy

Roast loin of pork, roast potatoes, seasonal vegetables, traditional gravy

Pan-fried fillet brill with sauté potatoes & a sweetcorn and fennel chowder

Spinach & Ricotta ravioli, spicy tomato sauce, parmesan & pea shoots

## To finish

Ruby chocolate fondant with muscavado ice cream

Sticky toffee pudding with salted caramel sauce, vanilla ice cream & sugar lace

Strawberry mille feuille

Lemon posset with ginger jelly, poppy seed tuile, Italian meringue

Paris brest with hazelnut cream