



# MOTHERING SUNDAY MENU

*Two Courses: £26.00 per person // Three courses - £32.00 per person*

## STARTERS

- Roasted Red Pepper**, *tomato and corriander soup served with toasted sour dough* G, D, SD
- Prawn, Smoked Salmon and Crayfish Saladette**, *with marie rose sauce and brown bread and butter* D, G, F, C, SD
- Stuffed Portabello Mushroom**, *topped with bacon and cheddar rarebit* SD, G, D, E
- Asparagus and Goat's Cheese Tart**, *red onion confit on salad leaves and balsamic reduction* D, G, E, SD

## MAIN COURSES

- Roast Topside of Beef** *with roast potatoes, Yorkshire pudding and rich jus* G, D, E, SD
- Roast Loin of Pork**, *sage, chestnut and onion stuffing, roast potatoes, roasted apple and rich sauce* SD, G, N
- Roast Loin of Cod**, *topped with a lemon and herb crust, sat on crushed new potatoes, tenderstem and saffron sauce* F, SD, G, D
- Tagliatelle Carbonara**, *ribbons of pasta in garlic mushroom cream sauce with parmesan crisp* D, G, SD, E
- all served with honey roasted carrots, swede and parsnip and sauted spring cabbage unless other wise stated*

## DESSERT

- Steamed Syrup Sponge** *with crème anglaise* D, G, E
- Warm Chocolate Brownie** *with Irish cream ice cream* D, G, E, SD
- Trio of Strawberries**, *strawberry and crème patissier tartlet, strawberry ice cream and black pepper strawberris* D, G, SD, E
- Lincolnshire Cheeseplate**, *3 local cheeses from Lynn Bank Farm with crackers, grapes and chutney* D, G



**V:** Vegetarian **VE:** Vegan **GF:** Gluten-free

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of traces of any allergen.

**C:** Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin  
**N:** Nuts / **MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

