



Mothers day Menu

To start

White onion soup, crispy onions parsley oil and a gruyere crouton

Smoked duck salad with French beans Navel orange and a green peppercorn dressing

Red mullet escabeche with saffron coriander vinaigrette

Main course

Roast free range loin of local pork with apple sauce chestnut stuffing, roasties and a Norfolk cider sauce

Grilled escalope of salmon with a champagne and sorrel sauce

Pan-fried potato gnocchi with pea puree, roast butternut squash and parmesan sauce served with a gratin of Swiss chard

Puddings

Baked Alaska with caramelised pineapple

Lemon buttermilk pudding with homemade shortbread lemon sauce

**Chocolate and pistachio tart crème fraiche chocolate curls
Coffee and petit fours**

£25.00 per person

Includes homemade bread, selection of vegetables and coffee