Mother's Day Lunch Sunday 26th March

Starters

Roasted Cauliflower soup (v)

Confit chicken presse, pickled carrot & pineapple gel

Spiced chickpea cake, roast red pepper & feta mousse, tomato vinaigrette (v)

Smoked mackerel rillette, soused vegetables with toasted sour dough

Mains

Hand carved Blythburgh shoulder of pork, a pricot stuffing & cider reduction

Roast sirloin of beef, Yorkshire pudding & beef gravy

Balsamic glazed red onion tart Tatin (v)

Pan roasted fillet of Hake, with squash puree

All served with locally grown vegetables and roast potatoes

Desserts

Vanilla panna cotta with roasted rhubarb & almond crumble

Chocolate and peanut butter brownie, chocolate sauce & pistachio crème fresh

Sticky toffee pudding, clotted cream ice Cream & salted caramel sauce

Trio of ice cream



