



Mothering Sunday

Carvery

Served from 12-4pm

STARTERS

Roasted tomato and basil soup *homemade roll and butter* C, MK, G

Gin and tonic cured salmon *baby watercress* F, SD

Salt baked beetroot salad *goats' cheese, walnuts, parsley, Merlot dressing* MK, SD, N

Smoked chicken, ham and cheddar croquettes *nettle pesto* MK, E, G

Superfood salad *tikka spiced lentils, butternut squash, rocket, toasted coconut* C

FROM THE CARVERY

Roast sirloin of Beef *seasonal vegetables, roast potatoes, pan gravy, Yorkshire pudding* MK, G, E, C

Breast of 'Norfolk' chicken *seasonal vegetables, roast potatoes, light chicken jus, stuffing, bread sauce* MK, G, E, C, SD

Chefs vegan nut roast *seasonal vegetables, roast potatoes, vegan gravy*, N, C

Baked salmon *new potatoes, seasonal vegetables, tomato and black olive ragu* F, MK, SD

DESSERTS

White peach Alaska *peach ice cream encased in Italian meringue, sponge, mango salsa* E, MK, G

Triple chocolate cheesecake *dark chocolate, chocolate brownie, chocolate sauce* E, MK, G

Sticky banoffee pudding *vanilla ice cream, toffee sauce* E, MK, G

Selection of ice creams or sorbet E, MK

Cheese and biscuits *selection of cheese, biscuits and chutney* MK, G, C, SS

2 course - £25

3 course - £30

Allergen codes

C=Celery CR=Crustaceans E=Eggs F=Fish G=Gluten L=Lupin MK=Milk MC=Molluscs MU=Mustard N=Nuts
PN=Peanuts S=Soya SD=Sulphur dioxide SS=Sesame seeds V=Vegetarian VG=Vegan

All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced
For more information about food allergies and intolerances please speak to a member of staff.