

# Mother's Day

## SPECIAL MENU

### *peckish starter plates*

**cream of roasted butternut squash, sage & ricotta soup (v)**

*with warm breads & unsalted butter*

**sautéed button mushrooms in white wine & tarragon cream sauce (v)**

*served in an individually baked loaf*

**fajita spiced butterflied tiger prawns**

*fresh lime & guacamole*

**duck liver & cointreau parfait**

*topped with sage infused butter, wholemeal toasts, orange & caper salad*

**mum knows best – classic prawn cocktail**

*retro marie rose, crisp apple & lettuce, wholemeal bread & butter*

**minted melon & feta salad (v)**

*with grapefruit & poppy seeds*

### *the main event - classic roasts*

**roast sirloin of british beef with yorkshire pudding**

**roast leg of lamb with yorkshire pudding**

**roast breast of chicken with chipolata & bacon, sage & onion stuffing**

**roasted parsnip, sweet potato & squash hand raised shortcrust pie (v)**

**roast loin of sussex gold pork, crackling & yorkshire pudding**

**homemade nut roast, mushroom & redcurrant reduction, yorkshire pudding (v)**

*all roasts served with fresh vegetables & roasted potatoes*

### *not a fan of a roast...*

**bourbon & cola slow baked beef**

*hand cut drippin' chips, rocket & parmesan salad*

**roasted cod loin wrapped in serrano ham**

*broad, green, butterbean cassoulet with spinach, pesto, cauliflower & baby potatoes*

**chilled citrus salmon nicoise salad**

*topped with an iced poached egg & fresh orange & asparagus*

### *sweet & savoury*

**warm mississippi mud chocolate cake with chocolate sauce, honeycomb ice cream**

**handmade pecan pie with whipped chantilly cream**

**baileys liqueur crème brulee, caramelised biscuits**

**sussex style banoffee pie topped with chantilly cream**

**individual steamed spotted dick sponge pudding with custard**

**french style lemon tart with crushed raspberry compote**

**savoury welsh rarebit on thick wholemeal toast**

**sussex & british cheese selection with crackers, celery & quince jelly**

## *Mother's Day lunch - Sunday 26<sup>th</sup> march*

**Pre-orders for food required by Wednesday 22<sup>nd</sup> march please**

***reservations only - food served from 12noon – 7.00pm last orders***

***a £10 per person non-refundable deposit is required at time of booking to secure reservations***

***Set 3 course lunch £28.00 – price held from 2015***

***Please advise upon booking if you have any dietary or allergy requirements that we need to accommodate***

***Children under 12yrs - Please see our separate set children's menu @ £9.00***

***A 10% discretionary gratuity will be added to your final bill***

