



# Mothers Day

**Sunday 19 March 2023**

Lunch served 12pm - 2.30pm

## Starters

Roasted sweet potato and carrot soup, warm baguette - v, ve, dfa, gfa

Vine tomato, pesto and grilled halloumi brushcetta - gfa

Smoked salmon and king prawn cocktail, brown bread and butter - gf, df

Whipped goats cheese, beetroot, walnuts, garlic croutons - gfa

## Carvery Main Course

*\* Please wait to be invited to the carvery by a member of staff \**

Topside of beef | Turkey breast | Pork Loin with Crackling | Gammon  
*served with roast potatoes, yorkshire pudding, stuffing, seasonal vegetables, cauliflower cheese, gravy*

Butternut squash, lentil and almond Wellington - V please pre-order

## Desserts

Baked caramelised white chocolate cheesecake, strawberry ice cream

Lemon meringue pie, pistachio ice cream, raspberry coulis and fresh raspberries - gfa

Salted Caramel creme brûlée, choc chip shortbread - gfa

Dark chocolate panna cotta, hazelnut praline and tuile, cherry and amaretto ice cream

Caramelised pear, rum and coconut crumble, pina colada ice cream

Norfolk cheese board +£2 supplement charge

**1 Course for £18.00**

**2 Courses for £25.00**

**3 Courses for £32.00**

*Prices include complimentary tea or coffee and a small gift.*

*Under 12s £12.00 including ice cream*

*Under 5s £8.00 including ice cream*

*V = vegetarian, gfa = gluten free available, dfa = dairy free available, vea = vegan available*

*Please pre-order all dietary requests and make our staff aware of any allergen or dietary needs.*

