

# Mother's Day

## *This Afternoon's Freshly Baked Breads*

Sun Blushed Tomato & Mixed Herb White Loaf

Norfolk Crunch & Pumpkin Seed Granary Bloomer

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Roasted Onion & Thyme Soup, Crème Fraiche, Tarragon oil, crispy Shallots

Grilled Mackerel, Buttermilk Spätzle, Parsley Crumb, Lemon Puree, Quails Egg, Parsley Sauce

Prawn & Crayfish Stack, Tomato, Cucumber, Avocado Yoghurt, Baby Gem, Marie Rose

Ham Hock Pressing, Crispy Gherkins, Bacon, Apple & Red Onion Jam, Dijon Mayonnaise, Salad, Pork Puff

Pearl Barley, Taleggio & Rosemary Bon Bon, Jerusalem Artichoke Puree, Crispy Kale, Douglas Fir Oil

Smoked Chicken, Mozzarella, Sun Blushed Tomato, Aubergine Puree, Pancetta, Pinenut Crisp, Basil

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Roast Rump of Hereford Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy

Roast Shoulder of Dingly Dell Pork Roast Potatoes, Seasonal, Vegetables, Apple Sauce, Gravy

Roast Norfolk Chicken, Roast Potatoes, Seasonal Vegetables, Apricot & Pine nut Stuffing, Gravy

Smoked Cod, King Prawn & Hake Gratin, Pea Puree, Norfolk Peer Potatoes, Samphire, Mangetout

Salmon Fillet, Gruyere & Tarragon Croquette, Romanesco, Creamed Leeks, Cauliflower Puree, Lemon Beurre Blanc

Nut Roast Ballotine, Mushroom Duxcelle Stuffed Artichokes, Parsley Crumb, Garlic Parisian Potatoes, Artichoke Puree, Mushroom Dashi

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Free standing White Chocolate Crème Brulee, Strawberry Jelly, Stem Ginger Ice, Vanilla Cake

Pistachio Opera Cake, Banana Caramel, Coconut Cream, Praline, Earl Grey Ice Cream

Glazed Lemon Tart, Raspberry Sorbet, Sour Meringue, Raspberry Laces, Marshmallow

Chocolate & Hazelnut Mousse, Hazelnut cake, Mocha Puree, Coconib & Oat Crumb, Mascarpone Gelato.

Selection of Homemade Ice Creams & Sorbets

A selection of Norfolk & English Cheeses, Crackers, Celery, Grapes & Chutney (£3.00 Supplement)

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Tea or Coffee served with Pepper Mint Truffles , Fruit & Nut Fudge (£3.50 Supplement)

2 Courses £28.50

3 Courses £36.00

