

## Mothers Day Carvery Menu



### Starters

Spiced parsnip soup, topped with parsnip crisps

Baked portobello mushrooms with a stilton and herb crumb

Duck and orange pate with house chutney and crostini

Sussex Smokie (smoked haddock and pan fried leeks, topped with a creamy cheese sauce)

Chef's prawn delight – pan fried tiger prawns, bacon and mushrooms, served on a toasted crouton

### From the carvery

Roast top side of beef – Norfolk turkey – loin of Pork – English lamb

All served with Yorkshire puddings, home roasted potatoes, fresh vegetables and all the trimmings!

### From the kitchen (Please allow 15 minutes to prepare)

Pan fried sword fish with a potato and spinach galette, buttered greens with caper and lemon butter

Broccoli and leek cheesy nut crumble with saute potatoes

Vegetarian cottage pie with seasonal veg and vegetarian gravy

### Desserts

Banana and toffee crepes with cookie dough ice cream

Apple and rhubarb crumble with custard

Sticky toffee pudding with vanilla ice cream

Chef's Cheesecake of the day

Mixed berry trifle

Selection of ice creams – vanilla, strawberry, chocolate or Sorbets, lemon, mango or blood orange

**1 course £17.95    2 courses £23.95    3 courses £27.95**