MOTHERS DAY SUNDAY LUNCH

STARTERS

Cream of roasted heritage tomato & basil soup
freshly baked bread (V,GFO)
Owston prawn cocktail
granary melba toast, bloody Mary dressing (GFO)
Panko bread crumbed camembert croquettes
garlic aioli & baby leaf salad (GF,V)
Sauté wild forest mushrooms in tarragon cream
on toasted Sourdough (V,VEO)
Yorkshire pudding
with red onion gravy (VO, GFO)

MAINS

Roast Sirloin of Beef
pulled brisket & Yorkshire pudding (GFO)
Roast Norfolk Turkey Breast
sage & onion stuffing & Yorkshire pudding (GFO)
Slow roasted honey cooked ham
stuffing & Yorkshire pudding (GFO)
Turban of Plaice fillet
topped with a herb & brown shrimp crumb, lemon & sorrel sauce (GF)
Confit of Celeriac fondant
confit of aubergine, cauliflower fritti, truffled broccoli puree (VN)

DESSERTS

Owston Sherry Trifle *(V)*
White Chocolate, Raspberry & Pistachio Cheesecake
with Chantilly cream
Toffee Apple Pie
with a rich vanilla custard (V)
Triple Chocolate Fudge Brownie
popcorn & clotted cream ice cream (VNO, GFO)
Selection of Ice - Cream

Please inform when booking should you have any dietary requirements or allergens and we would be happy to offer an alternative.