

HOTEL
Supreme.

mothers day menu

3 COURSES - £16.95PP

to start

TRADITIONAL PRAWN & SMOKED SALMON COCKTAIL
with Buttery Granary Bread

HOMEMADE CAULIFLOWER & CHEDDAR SOUP
with Warm Crusty Bread

HOMEMADE DUCK & PORT PARFAIT
with Melba Toast & Apricot & Orange Chutney

BREADED SOMERSET BRIE
with Cranberry Compote

to follow

ROAST TOPSIDE OF LINCOLNSHIRE BEEF
with Roast Potatoes, Creamy Mash, Seasonal Vegetables, Local Cabbage, freshly made Yorkshire pudding & Rich Pan Gravy

BUTTER ROAST NORFOLK TURKEY
with Roast Potatoes, Creamy Mash, Seasonal Vegetables, Local Cabbage, freshly made Yorkshire pudding, Lincolnshire Bacon Wrapped Chipolata & Rich Pan Gravy

DUO OF PORK - LOIN OF PORK & BAKED GAMMON
with Roast Potatoes, Creamy Mash, Seasonal Vegetables, Local Cabbage, freshly made Yorkshire Pudding & Rich Pan Gravy

GRILLED SEABASS FILLET
with Saffron Mash, Wilted Spinach & Mussels in White Wine Sauce

ROASTED BUTTERNUT SQUASH & GOATS CHEESE CRUMBLE
with Buttery Baby Potato & Tomato Ragu

to finish

HOMEMADE TOFFEE APPLE CRUMBLE
with Crème Anglaise

HOMEMADE ETON MESS
with Fresh Strawberries, Meringue & Chantilly Cream

GLAZED LEMON TART
with Raspberry Sorbet

HOMEMADE GINGER SYRUP SPONGE PUDDING
with Vanilla Ice-Cream



We use local suppliers wherever possible, ensuring that only the best and finest ingredients are used to prepare your meal. All our dishes are homemade and freshly prepared by our team of quality chefs.