

# Mother's Day Lunch

## Hors d'œuvre

Tomato and courgette velouté with Walsingham cheese foam

Grilled tiger prawns, almond and caper beurre noisette, pea shoot and apple salad

Gressingham duck liver parfait, toasted brioche, red onion marmalade, rocket and endive salad, orange dressing

Pea and garden mint panna cotta, walnut and popcorn crumb, pickled carrot, beetroot gel and watercress (v)

Smoked Scottish salmon, pickled cucumber, macerated beetroot, horseradish mayonnaise, pea shoot salad

Slow roasted leg of Norfolk lamb, red cabbage, parsnip purée, roasted chantenay carrots, roast château potatoes, redcurrant jelly jus

Roast rib of beef, roast château potatoes, Yorkshire pudding, roasted root vegetables and pan gravy

Grilled fillets of Atlantic halibut, carrot and courgette peas, sautéed new season potatoes, lemon and prawn beurre blanc

Steamed oriental cabbage parcels, coconut rice timble, thai basil dressing (v)

A selection of hot and cold desserts made freshly for Mother's Day

La cafetière, cappuccino, latte or espresso coffee and petits fours

£35.00