# MOTHERING SUNDAY

3 COURSE SET MENU £55

## STARTERS

**KING SCALLOPS** GF

CAULIFLOWER PURÉE, CAPER & HAZELNUT BEURRE NOISETTE

**CLASSIC PRAWN COCKTAIL** GF DF

CUCUMBER, SHREDDED ICEBERG, AVOCADO & MARIE ROSE SAUCE

**FISH SOUP** GF DF

RICH TOMATO BASE, HAKE, GREENLAND PRAWNS, MUSSELS

**BEETROOT ARANCINI (VE)** DF

FAUX FETA, MICRO LEAF & MINT SALAD

## MAINS

**GRILLED MONKFISH TAIL** GF

CREAMED LEEKS, SPINACH & SAMPHIRE, 3 HERB CRUMB

**VEGGIE SHEPHARDS PIE (VE)** GF DF

SHITAKE & CHANTERELLE MUSHROOMS, CARROT & PUY LENTILS COOKED IN A RICH VEGAN GRAVY, TOPPED WITH SMOOTH OLIVE MASH AND SERVED WITH TENDERSTEM

**SUNDAY ROASTS:**
**BEEF RUMP CAP, RACK OF LAMB, LOBSTER OR NUT ROAST (VE)**

ROAST POTATOES, CELERIAC PUREE, HONEY PARSNIPS, MISO CARROTS, BUTTERED CABBAGE, SUGARSNAPS, YORKSHIRE PUDDING, RED WINE JUS (LOBSTER SERVED WITH GARLIC BUTTER)

**WORKS PLATTER (£10 SUP PP – SERVES 4)**

WHOLE LOBSTER, CORNISH COCK CRAB, CREVETTES, GREENLAND PRAWNS, MUSSELS, CLAMS, GARLIC & LEMON SILVER ACCHOVIES & COLCHESTER ROCK OYSTERS, SERVED WITH SOURDOUGH BREAD & BUTTER.

## DESSERTS

**STICKY TOFFEE PUDDING**

HOT TOFFEE SAUCE, VANILLA ICECREAM

**DARK CHOCOLATE MOUSSE (VE)** GF DF

MANGO COMPOTE

**APPLE & RHUBARB CRUMBLE**

PROPER CUSTARD

**SELECTION OF LOCAL CHEESES**

SELECTION OF ALSOP & WALKER CHEESES, TOMATO CHUTNEY, CRACKERS