

# Mother's Day

3 COURSE LUNCH AT THE OLD RECTORY HOTEL, CROSTWICK

SUNDAY 27th MARCH 2022

## STARTER

Tomato soup, topped with mini parmesan croutons and finished with a swirl of cream.

Ham hock terrine accompanied by grilled ciabatta and a mango and Cointreau chutney.

Spinach and feta cumin spiced goujons served with a dill mayonnaise and salad garnish

Prawn and crayfish salad accompanied by a Marie rose sauce and brown bread and butter, finished with a dusting of paprika

Trio of melon served with a red berry coulis, fresh berries and pomegranate arils

Garlic and wild mushroom bruschetta served with a dressed salad and a garlic alioli

## MAIN COURSE

Slow roasted salt and peppered sirloin of beef served with a shallot and red wine reduction and Yorkshire pudding.

Breast of chicken wrapped in Parma ham and oven roasted with tomatoes, olives, garlic and rosemary

Slow roasted leg of lamb marinated in honey and rosemary served with a rich gravy and Yorkshire pudding.

Grilled fillet of sea bass, baby new potatoes and green beans, accompanied by a chopped caper, dill and lemon butter sauce.

Parsnip, sweet potato and chestnut bake topped with sauté potatoes and vegan cheddar

Vegan leek and mushroom nutroast accompanied by a vegan gravy

All the above are served with fresh seasonal vegetables and roast potatoes.

## DESSERT

Apple, cinnamon and vanilla crumble served with custard or ice cream

Red velvet trifle with tipsy raspberries

Chocolate and orange torte, with fresh orange slices and a chocolate sauce

Vanilla panna cotta served with a mixed berry compote

Strawberry and clotted cream cheesecake

Fresh Ground Coffee or Tea

£35.00 Per Person | £16.25 Children Under 10 Years

Includes 3 courses and coffee + gift for all the mums.

