

## Mothering Sunday menu 26<sup>th</sup> March 2017

3x courses, £27.95, two courses 22.95  
*Children under 12 - smaller portions available with a third off*

### To Start:

**Gravlax cured in gin and beetroot** *with cucumber pickle, mustard and dill sauce & spelt toast*

**Wild boar pate** *with damson port jelly*

**Kent pear and blue cheese** *with rocket and balsamic glaze*

**Cream of cauliflower and cumin soup** *with honey spelt bread and butter /coconut oil*

### Main course:

#### Traditional Mother's Day Roast:

**Leg of pork with monks delight cider gravy**

*Or:*

**Haunch of venison and rich red wine gravy**

*Both served with crispy roast potatoes, parsnips, leeks in cheese sauce, Chantenay carrots & tender stem broccoli*

*Or:*

**Brazil and cashew nut loaf, Champagne and wild mushroom sauce**  
*with new potatoes, spring garden vegetables*

### Dessert:

**Kent pear and apple crumble** *with Simply vanilla ice cream*

**New York cheese cake** *with red berry coulis and blue berries*

**Home made meringue** *with pink Chantilly cream, fresh raspberries and pomegranate*

**Dark chocolate brownie** *with simply honeycomb ice cream*