

MOTHERING SUNDAY LUNCH MENU
SUNDAY 27th MARCH 2022
12.30PM - 3.30PM IN THE RESTAURANT

————— **STARTERS** —————

Homemade Mushroom & Thyme Soup

Deep Fried Brie Wedges
With raspberry coulis and mixed leaves

Chicken Liver Parfait
With house chutney and toast

Salad of Crab & Prawns
With dill and lemon mayonnaise

————— **MAIN COURSES** —————

Roast Beef
With roast potatoes, Yorkshire pudding, horseradish sauce and gravy

Roast Loin of Pork
With roast potatoes, Yorkshire pudding, apple sauce, crackling and gravy

Roasted Chicken Supreme
With dauphinoise potatoes tenderstem broccoli and wild mushroom fricassee

Pan Fried Fillet of Sea Bass
Sauteed potatoes, wilted spinach and sauce vierge

Homemade Lentil Ragu
Penne pasta and garlic bread
Main courses are served with a selection of vegetables.

————— **DESSERT** —————

Raspberry Bakewell Slice with custard
Chocolate Cheesecake
Lemon Possett with shortbread
Sticky Toffee Pudding with Sticky Toffee Sauce and Vanilla Ice cream

2 COURSES - £19.50 | 3 COURSES - £24.50
(includes a gift for mum)

BOOKING IS ESSENTIAL

BAR AND BISTRO

amber

CROMER - NORFOLK

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