

MOTHER'S DAY

12 - 3pm

STARTERS

Wild mushroom and celeriac soup, tarragon oil and warm ciabatta roll (NF/GF)

Smoked Salmon and asparagus, cream cheese and lemon dressing (NF/GF)

Goats cheese and red onion tart, poached pears, candy walnuts and honey mustard dressing

Smoked beef carpaccio, horseradish cream, crispy pancetta and parmesan (GF/NF)

ROASTS

Slow roasted sirloin of beef (GF)

Roast Dingley Dell pork loin with crackling (GF)

Roast hen turkey breast with tarragon and leek stuffing

Mushroom risotto with truffle oil and grated parmesan (V)(GF)

All roasts are served with roasted potato's, roasted parsnips,
broccoli, carrots, braised cabbage and Yorkshire pudding

DESSERTS

Banana and caramel tart served with vanilla ice cream (NF)

Chocolate and hazelnut mousse, chocolate soil and orange sorbet (GF)

Selection of British cheeses with plum chutney

Selection of ice creams and sorbets

TWO COURSES 22.00

THREE COURSES 26.00

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

THE
ROMNEY
at Mote House