

Mother's Day Lunch in Café Cru & The Terrace

Sunday 31st March 2019

12 Noon until Late Afternoon

Cheddar & Mustard Tart (v)

Dressed leaves, pickled walnuts

Chicken Liver Parfait

Poached prunes, port syrup, toasted brioche

Duo of Smoked Salmon

Smoked salmon mousse, hot-smoked potted salmon, cucumber & fennel salad

Chicken & Ham Pancake

Baked with cream & cheese

Tomato, Apple & Celery Soup (v)

Confit tomato, herb oil

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**Deep Fried Fillet of Scottish Haddock**

*Cooked in a crisp batter with chips, garden peas, & tartare sauce*

**Pan Roasted Fillet of Salmon**

*Pea & mint ravioli, sautéed potatoes, sprouting broccoli & hollandaise sauce*

**Roast Sirloin of Beef**

*Served with Yorkshire pudding, duck fat roast potatoes, horseradish sauce*

**Roast Loin of Suffolk Pork**

*Served with crispy crackling, apple sauce, duck fat roast potatoes, onion gravy*

**Braised Chicken Leg 'Coq-au-vin'**

*Wild mushrooms, pearl onions, smoked bacon, creamed potato, Red wine jus*

**Vegetable Hotpot (v)**

*Served with cheese dumplings*

***All served with a selection of vegetables***

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Dark Chocolate Mousse

Orange curd, Breton biscuit

Sticky Toffee Pudding

Toffee sauce, rum raisin ice cream

Red wine Poached Pear

Crème fraiche, granola, red wine syrup

Imperial Sherry Trifle

Finished with whipped cream & toasted almonds

Set Vanilla Custard

Forced Rhubarb, Ginger Crumb

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**Coffee & Mints**

**£29.95 Per Adult & £15.50 Per Child (under 12 years)**

**A £10 deposit per person is required at the time of booking**