

MOTHERING SUNDAY LUNCH MENU
SUNDAY 22ND MARCH 2020
12.30PM - 3.00PM 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

Herb Crusted Cod Loin
With mustard crushed potatoes and lemon butter sauce

Tomato and Roasted Mediterranean Vegetable Risotto

Main courses are served with a selection of vegetables.

————— **DESSERT** —————

Apple Crumble
With custard

Chocolate Crème Brulee
With almond shortbread

Lemon Tart
With fruit sorbet

Strawberry
Eton Mess

2 COURSES - £16.50

3 COURSES - £21.50

(includes a gift for mum)

BOOKING IS ESSENTIAL

Please note that our food is cooked fresh, to order and at busy times there may be a delay in service
Many dishes can be adapted to suit specific dietary requirements, please ask!

Allergen information is available on request. Some elements of dishes may contain traces of nuts, so we are unable to guarantee nut free

BAR AND BISTRO

amber

CROMER - NORFOLK

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