

Mothering Sunday

Come and treat your mother to a relaxing lunch of freshly prepared dishes.

2 courses £19.95 3 courses £24.95

Venison and redcurrant pate

Served with granary toast and onion marmelade

Goat cheese and pears

Roast goat cheese and pears in filo pastry served on baby leaves with honey dressing

King prawns

Marinated king prawn skewer served with a mix salad

French onion soup

Classic French onion soup topped with croutons and black wax Maryland cheddar

English veal roulade

English veal escalope stuffed with mozzarella cheese and homemade pesto served with saute potatoes, topped with Mediterranean style stir fry vegetables

Salmon and pancetta

Wild Scottish salmon fillet wrapped in pancetta served on a bed of lentils Dupuis and a creamy leek fondue

Salt marsh lamb fillet

Roasted to your requirement and served with rustic mash potatoes, finished with a rosemary and port jus.

Ribeye steak

A locally reared ribeye steak served with homemade chips, vegetable & a peppercorn sauce.

Duo of pork

Slow cooked pork belly with roasted pork ribs served with mustard cream and apple and sauté potatoes

Trio of stuffed vegetable

Stuffed pepper, courgette and tomatoes with polenta risotto, and a special aubergine and pine nut stuffing on cherry tomatoes sauce infused with garlic and thyme

Chocolate and orange pavlova

Homemade meringue topped with chocolate mousse finished with orange segment

Pannacotta

Pistachio pannacotta and fresh raspberry compote

Exotic fruit salad

Served with cream or vanilla ice cream

Howfield profiteroles

Homebaked choux buns filled with honeycomb ice cream from Simply Ice Cream and finished with chocolate sauce

Kentish cheese and biscuit

A selection of local cheeses with fruit chutney & biscuits