



# NEVILL ARMS

INN & RESTAURANT

## Mothering Sunday 22<sup>nd</sup> March 2020

### To Begin

Asparagus & mascarpone soup, Chefs' beer bread v

Grilled langoustine, saffron aioli, fennel slaw

Beetroot & goat's cheese arancini, arrabiata sauce v

Duck liver & orange pate, red onion chutney, crispy sourdough

Smoked Scottish salmon & avocado cocktail, spicy mayonnaise, pickled celery

### Mains

Tender roast sirloin of beef, horseradish cream

Slow roast cider pork belly, sage & onion stuffing, Bramley apple sauce

Oven roasted lemon & thyme chicken fillet wrapped in Serrano ham, cranberry sauce

Slow roast leg of lamb in rosemary & garlic, mint sauce

Apricot & goats cheese nut roast, vegetarian gravy v

*Above served with Yorkshire pudding, honey roast carrots & parsnips, olive oil roast potatoes, cauliflower gratin, market greens, red wine jus*

King prawns, crab & chilli chorizo pappardelle, cherry toms, white wine, parsley & grana padano

Pan roasted salmon fillet, crushed new potatoes, sautéed spinach, lemon & caper butter

Risotto primavera, garden peas, broad beans & grilled asparagus, parsley gremolata sauce v

Murgh Makhani curry, lime, coriander & coconut rice, cucumber & mint raita, roti bread

### Homemade Puddings

Dark chocolate & espresso tart, clotted cream

New York style baked lemon & rhubarb cheesecake, honeycomb

Crème Catalan, orange shortbread

Sticky toffee pudding, toffee sauce, vanilla ice cream

Affogato, vanilla ice cream, espresso, biscotti

Parlour ice creams or sorbets, choice of flavours

**£29 per person (£15 under 10s')**

please notify us of your specific dietary requirements