

Mothers' day menu

Aperitif for Mum

kir royale or bucks fizz

First course

Goats cheese in filo pastry with rocket salad & balsamic dressing

Tomato & basil soup with basil pesto & crème fraiche

Corned beef hash, with poached egg & sticky jus

Ham hock terrine, homemade piccalilli & crusty bread

Salmon gravadlax cured in beetroot vodka, sweet corn fritter, seasonal leaves & sauce verge

Second course

12 hour slow roasted sirloin of Dedham Vale beef, Yorkshire pudding & grated horseradish

Roast loin of free range Blythburgh pork, pork & sage stuffing & crackling

Panache of seafood, hake, smoked haddock tossed in a white wine cream sauce & served on green pesto tagliatelle with rosemary & garlic foccacia

Tower Gourmet burger, with pancetta, Monterey jack cheese, field mushroom, bloody Mary sauce & gherkin served on open brioche and skinny fries

Open Mediterranean vegetable lasagne with wild mushrooms, pesto dressing & garden salad

Posh fish & chips, champagne battered hake, pan-fried langoustines, tartar sauce & aioli, served with our famous duck fat chips

Chefs Sheppard's pie, lean chunks of lamb layered with mixed greens, leeks & peas, creamy swede, cracked black pepper Maris piper, topped with a parmesan crust, served with warm crusty bread

Third course

Cheese board & biscuits to share

Forth course

Plum & apple crumble with crème anglaise

Sticky toffee pudding with toffee sauce & clotted cream

Dark chocolate brownie with vanilla cream

Chocolate & Cointreau brioche bread & butter pudding & crème anglaise

3 courses £29.95 per person