

— The —
NORTHEY ARMS

Mother's Day Sunday Lunch

1 Course £16.00

2 Courses £22.00

3 Courses £27.00

Treat mum to a well earned Elderflower Fizz £6.75

STARTERS

Chef's Soup of the Day with Home Made Bread *gf
Lightly battered prawns, Spicy Marie Rose, Rocket & Lemon
Smoked chicken salad, confit cherry tomatoes, halloumi & basil pesto dressing *gf
Classic Moules Mariniere with today's bread *gf
Salt baked beetroot salad, smoked aioli, pickled golden beetroot, pecans,
croutons & horseradish dressing *vg

ROASTS

All served with roast potatoes, carrot & swede mash, buttered greens, braised red cabbage
with a Yorkshire pudding

Roast Sirloin of Beef *gf
Roast Leg of lamb *gf
Roast Corn fed chicken breast *gf
Nut Roast

Add cauliflower cheese £3.50

Add a Yorkshire pudding £1.00

MAINS

Battered market fresh fish, chips, tartar sauce & crushed peas
Pan fried sea bream, mustard and tarragon sauce, new potatoes, peas, leeks & bacon *gf
Coconut & spinach dahl, marinated halloumi, mango chutney & rice *gf
Roast tomato & basil risotto, mozzarella bon-bons, rocket & parmesan shavings
Classic Beef burger, lettuce, tomato, red onion, gherkin, toasted bun, coleslaw & chips
Pan fried calves liver, bacon, dauphinoise potato, carrots, roast onion puree & greens
Buttermilk chicken burger, paprika mayo, lettuce, tomato, red onion, gherkin,
toasted bun, coleslaw & chips

DESSERTS

Pressed apple, Blackcurrant ice cream & hazelnut crumb
Espresso crème Brulee, white chocolate crumb & praline
Warm chocolate brownie, milk chocolate sauce & vanilla ice cream
Affogato – vanilla ice cream served with a shot of freshly ground espresso
Selection of Marshfield farm ice cream – please ask for today's flavours
Cheeseboard selection, chutney, grapes & crackers

*gf = Gluten Free

*vg = Vegan