

SECKFORD HALL HOTEL & SPA

Mothering Sunday 19th March

£25 for two course

£35 for 3 course includes a glass of bubbles

Nibbles

Breads, olive oil, balsamic vinegar £6

Starters

Soup of the day & bread

Chicken liver pate, tomato chutney, toasted sour dough

Classic prawn cocktail, spiced Marie rose sauce, brown bread & Netherend butter

Hot smoked salmon, fennel, wasabi mayonnaise, black garlic emulsion

Blyth-burgh smoked Ham Hock terrine, toasted brioche, pickled shimeji mushrooms, brown sauce, tarragon, quail's egg

Roast beetroot & goats cheese salad, toasted seeds, lemon dressing

Main Courses

Roast beef sirloin , Yorkshire pudding, beef fat roast potatoes, carrot, greens, cauliflower cheese, red wine gravy

Roast loin of pork, roast potatoes, carrot, greens, cauliflower cheese, red wine gravy

Slow roast lamb shoulder, dauphinoise potato, braised red cabbage, rosemary & redcurrant jus

Pan fried seabass fillet, Gnocchi, kale pesto, toasted sunflower seeds, olives & sun blushed tomatoes, parmesan

East Coast Cod fillet, chorizo & white bean cassoulet, mussels, samphire, lemon, chorizo crumb

Truffle wild mushroom risotto, seasonal greens, balsamic onions

Gnocchi, kale pesto, toasted sunflower seeds, olives & sun blushed tomatoes, parmesan

Dessert

Sticky toffee pudding, toffee sauce, banoffee ice cream

White chocolate cheesecake, exotic fruit salsa, mango sorbet

Rhubarb panna cotta, honeycomb, blood orange sorbet

Madagascan vanilla crème Brule, raspberry sorbet, shortbread

Artisan cheese, biscuits, fig relish, grapes, quince jelly (£5 supplement)

