

Sunday 19th May 2019

Starters

Spiced Sweet Potato and Coconut Soup with Sesame Croutons
Individual Salmon and Crab Cakes, Dill and Lemon Cream, Mescaline Salad
Crumbed Brie Deep Fried Until Golden, Cranberry and Red Onion Relish
Crispy Duck and Vegetable Spring Roll, Lemon and Soy Chilli Dressing, Asian Salad
Smoked Mackerel Pate, Radish and Cucumber Salad, Toasted Ciabatta Sticks

Mains

Roast Sirloin of Beef, Roast Potatoes, Yorkshire Pudding and Gravy
Roast Breast of Norfolk Turkey, Bacon Roll, Cranberry Stuffing, Yorkshire Pudding
Roast Potatoes & Gravy
Honey Glazed Ham, Parsley New Potatoes, Wholegrain Mustard Cream
Pan Seared Seabream Fillet, Tomato and Cucumber Salsa,
Timbale Steamed Basmati Rice
Vegetable and Roasted Nut Thai Green Curry Sauce
Julienne Carrot and Red Onion Salad

*All served with
Honey Roasted Carrots and Parsnips
Cauliflower and Broccoli Cheese*

Desserts

Profiteroles filled with Vanilla Cream, Drizzled with Bitter Chocolate Sauce
Candied Strawberries
The Riverside Crunchy Peanut Butter Eton Mess
Individual Steamed Spotty Dick Pudding, Caramel Custard
Maltese Cheesecake, White Chocolate Sauce, Black Cherry Compote
Selection of Local and Imported Cheeses, Plum Chutney, Celery, Grapes, Savoury Biscuits

Main Course £12.95 – Two Course £18.95 – Three Course £23.95