



THE
**ASHFORD
ARMS**

Mothersing Sunday



Mothering Sunday

£42.50 per person

A selection of bread and truffle butter (GFa) (VEa)

Starters

Seasonal soup of the day, served with warm bread and butter (GFa) (VEa)

Pan-fried Thai sea bass with stir-fried seasonal vegetables and miso & sesame dressing (GF)

Wild mushroom & truffle pâté, with toasted sourdough, mixed leaf salad and pickled vegetables (GFa) (VE)

Apple-glazed pork ballotine with celeriac velouté, fondant baby carrots and herb crust (GF)

Mains

Our roasts are served complete with braised red cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, cauliflower cheese, Yorkshire pudding and proper gravy (GFa)

Choose from:

Roast rump of lamb

Roast beef sirloin

Roast pork loin

Chicken supreme

Plant-based:

Vegetarian root vegetable Wellington with braised red cabbage, cauliflower cheese, roast potatoes, Yorkshire pudding and vegetarian gravy (V) (VEa)

Vegan without Yorkshire pudding (VE)

Pan-fried cod with bouillabaisse sauce, king prawn fishcake, sautéed sugar snaps and radish (GF)

Spiced sweet potato risotto, with chargrilled courgette, tenderstem broccoli, crispy kale and herb oil (GF) (VE)

Pheasant crown with blackberry & blue cheese mousse, wrapped in pancetta, dauphinoise potato, carrot ketchup, grilled tenderstem broccoli and blackberry jus (GF)

Desserts

Homemade Bakewell tart served with crème anglaise and raspberry sorbet (V)

Pineapple, sultana, stem ginger & almond crumble, served with vegan vanilla ice cream (GF) (VE)

White chocolate & freeze-dried raspberry tiramisu (V)

Chocolate brownie with caramelised banana mousse, orange sorbet and strawberry coulis (GF) (V)

Handmade chocolates served with tea and coffee

Children's portions available at half price

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans, (VEa) dishes can be adapted to suit a vegan diet, (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet.