

Mother's Day

MENU



THE ASHFORD ARMS

£42.50 per person

BREAD AND FLAVOURED BUTTER (GFa) (VEa)

STARTERS

Goat's cheese & celery croquette, avocado & spinach mousse, pickled celery, rocket salad (GFa) (V)

Pan-fried red mullet, grilled asparagus, artichoke & spinach velouté (GF)

Spiced pork belly bites, mango chutney, celeriac & apple salad (GF)

Harissa-spiced roasted baby aubergine, with butterbean tarragon & mint purée, elderflower & vanilla braised leeks and potato crisps (GF) (VE)

Pea mint & spinach soup, served with warm bread and butter (GFa) (VEa)

MAIN COURSE

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

*Roast rump of lamb | Roast sirloin of beef | Roast pork loin | Chicken supreme
Root vegetable Wellington (VEa)*

*Pan-fried sea bream, sautéed spring greens, capers beurre blanc,
Hasselback new potatoes (GF)*

Red lentil & beetroot risotto, maple & thyme roasted Chantenay carrots, crispy halloumi and grilled courgettes, toasted pumpkin seeds (GF) (VEa)

Honey & mustard glazed pork belly, served with pan-fried potatoes, grilled tenderstem broccoli, pineapple BBQ sauce (GF)

DESSERTS

Homemade Bakewell Tart served with crème anglaise and cherry & amaretto ice cream (V)

Dark chocolate mousse, honeycomb, salted caramel sauce, cherry sorbet (GF) (VE)

Sticky toffee pudding, toffee sauce and vanilla ice cream (V)

A GIFT OF HOMEMADE CHOCOLATE (GFa) (VEa)

*If you have an allergy or intolerance, please speak to a team member before you order food or drink.
(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet.
(GF) dishes that have no gluten containing ingredients.*