

**Castle Harrow Mother's Day Menu**

**2 Courses £24 / 3 Courses £30**

***Starters***

**Curried Sweet Potato Soup**, coriander crème fraîche (v)

**Smoked Duck & Poached Pear Salad**, walnuts, Roquefort, dressing

**London Porter Smoked Salmon**, horseradish cream, pea shoots, malted bloomer, lemon

**Salted Aubergine Gremolata**, Laverstoke mozzarella (v)

**Pork Croquette**, carrot & cumin purée, roasted root vegetables

***Roasts***

*All our meats are locally sourced in Hampshire & supplied by our award winning butchers, Owton's. Every roast is served with crispy roast potatoes, honey roast carrots & parsnips, runner beans, peas, braised red cabbage, cauliflower cheese, Yorkshire pudding & gravy.*

**Hampshire Sirloin of Beef**

**Lemon & Thyme Roast Chicken Breast & Confit Leg**

**Slow Roast Half Shoulder of Lamb**

**Roast Butternut Squash & Feta Wellington (v)**

***Mains***

**Pork Fillet**, pistachio crumb, fondant potato, butternut squash purée, calvados jus

**Whole Lemon Sole**, buttered new potatoes, tartare sauce, lemon

**Corn Fed Chicken Kiev**, herb roasted potatoes, braised leeks

**Thyme Roasted Celeriac**, Parmesan polenta, sauce vierge (v)

**Pan Fried Salmon**, Jerusalem artichokes, sautéed potatoes, braised leeks, hazelnut dressing

**Chilli & Garlic Roasted Squash**, spinach, tomatoes, tahini & dukkah (vg)

***Puddings***

**Lemon Tart**, Fuller's raspberry sorbet

**Vintage Ale Sticky Toffee Pudding**, toffee sauce, Fuller's salted caramel ice cream

**Cheeseboard**: Snowdonia Black Bomber Cheddar, Blue Monday Yorkshire Blue, Waterloo Berkshire Brie, quince jelly, crackers, artisan bread

**Vanilla Cheesecake**, port poached pears

**Hot Chocolate & Caramel Fondant**, Fuller's vanilla ice cream