



Mother's Day menu 2019

Sunday 31st March from 6.30pm

2 courses £15 / 3 courses £20

Starters

Soup, seasonal from the veggie basket brought to us by local producers & gardeners, served with homemade bread (v)

Smoked haddock souffle, horseradish crème fraiche

Chicken, pork & black pudding terrine, mustard aioli, Strattons' pickles

Mains

Roast pork tenderloin, wild garlic & potato terrine, lyonnaise onion puree, beer pickled onions, roast almonds

Roast cauliflower steak, cauliflower puree, cashew & roast garlic butter, crispy leaves

Pan fried seabass, hassle back potatoes, chargrilled purple sprouting broccoli, hazelnut vinaigrette

Desserts

Baileys bread & butter pudding, white chocolate ice cream

Warm pear frangipan tart, vanilla ice cream

Rhubarb sorbet, Marybelle yoghurt, poached rhubarb

*Menu may be subject to change without notice due to seasonality and availability of ingredients.
Please note we cannot guarantee the absence of bones in our fish dishes & shot in our game dishes*

Booking recommended during this period on 01760 723845 enquiries@strattonshotel.com



Member of

**Truth,
Love &
Clean
Cutlery**



Strattons Hotel, Ash Close, Swaffham www.strattonshotel.com
Tweet, follow or like us by logging onto our free wifi StrattonS01
@strattonshotel @eatatstrattons