



## Mother's Day 2020

3 courses £30

### STARTERS

Classic prawn cocktail

Charcuterie plate & pickles (chorizo, serrano ham, Napoli salami)

Rosary English goats' cheese salad, golden beetroot, butternut squash, endive & hazelnuts

Lambton & Jackson Maldon cured smoked salmon, lightly pickled cucumber, horseradish & watercress

Panko bread crumbed cod goujons & tartar sauce

### MAINS

Hertfordshire sirloin of beef (served medium), Yorkshire pudding, roast potatoes and seasonal veg

Free range roast chicken breast wrapped in serrano ham, Yorkshire pudding, roast potatoes and seasonal veg

Slow cooked Hertfordshire lamb shank Yorkshire pudding, roast potatoes and seasonal veg

Orecchiette, basil & cashew pesto, charred tenderstem and pecorino

Halibut filet, new potatoes, broad beans, peas & asparagus

### DESSERTS

Chocolate brownie, clotted cream fudge ice cream

Sticky toffee pudding, toffee sauce, Just Dawlicious ice cream

Vanilla panna cotta, passionfruit & pineapple

Mini chocolate mousse, salted caramel & single espresso

Blue Monday or black bomber cheddar, chutney & crackers

**10% discretionary gratuity will be added to the final bill. All tips are distributed equally to all staff on duty**

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**MEAT**, Bridget B's, Sacombe Farm, Nr Hertford; **EGGS**, East End Farm, Roydon; **SAUSAGES** are made by Jason and Danny at The Churchgate Sausage Shop; Amwell Farm supply our **FRUIT** and **VEGETABLES**; **BREAD** is baked by Mayfield Farm Bakery. Our **FISH** and **SEAFOOD** is supplied by Stickleback in Welham Green, Rapeseed oil by Duchess farms, Sawbridgeworth; (**SMOKED SALMON** Chesil Smokery, West Dorset)

Please note some items may change subject to availability

Children's menu

£15

**Starters**

Prawn cocktail

Panko bread crumbed cod goujons & tartar sauce

**Mains**

Roast beef

½ roast chicken breast

Orecchiette, basil & cashew pesto or tomato sauce & pecorino

**Desserts**

Chocolate brownie

Just dawlicious Ice-cream