



## The Kings Arms Mothering Sunday Menu

### To Start....

#### Roasted Tomato & Basil Soup (V)

Finished with chives & croutons

#### “The Kings Arms” Prawn Cocktail

Atlantic prawns, avocado, pea-shoots, apple & baby gem lettuce

#### Local Brancaster Mussels “Marinières”

Steamed with white wine, shallots, garlic, bay & double cream

#### Chicken Liver & Brandy Parfait

Baby gherkins, apple & prune puree, baby herbs & toasted brioche

#### Tastes of Norfolk Beetroot Salad (V)

Pickled baby home grown beets, goats cheese beignets, goats curd, baby watercress, toasted hazelnuts, balsamic & raspberry

### Main Course...

#### Traditional Roast Aged Norfolk Beef

Seasonal vegetables, duck fat roasted potatoes, Yorkshire pudding & horseradish sauce

#### Rosemary Baked Breast of Free-Range Chicken

Sautéed broccoli & creamy madeira sauce wild mushrooms, rosti potatoes, tender stem

#### Char Grilled Aged Sirloin Steak (£5 Supplement)

Flat field mushroom, tomato, French fried onion rings, maitre d'hôtel butter, hand cut chips & peppercorn sauce

#### Wherry Battered North Sea Cod Fillet

Hand cut chips, crushed garden peas, tartare sauce and lemon

#### Pan Roasted Fillet of Seabass

Cromer Crab cakes, samphire, garlic crevette prawn, chive butter sauce

#### Green Pea & Mint Risotto (V)

Finished with tempura broccoli, aged parmesan & pea shoots

### Desserts.....

#### Sticky Toffee Pudding

Muscovado butterscotch sauce & stem ginger ice-cream

#### Yorkshire Rhubarb

Vanilla poached rhubarb, burnt orange sponge, crème patisserie, pomegranate & rhubarb sorbet

#### Salted Caramel & Peanut Butter Parfait

Chocolate brownie, bruleed banana, malted chocolate mousse & honeycomb

#### Warm Marmalade Sponge Pudding

Pistachio ice-cream & whisky & orange compote

#### Fine Cheese Plate

Selection of local & European cheese, tomato chutney & water biscuits

2 Course £24 & 3 Course £28

