



THE INN AT HUXLEY

Mothering Sunday Menu

STARTERS

Cream of Leek & Potato Soup | Crispy leeks, poached egg, truffle oil (v)

Royal Greenland Prawn & Smoked Salmon Cocktail | Avocado, fresh lemon

Pressing of Ham Hock Terrine | Piccalilli, Cheshire cheese croquette

Whipped Kidderton Ash Goats Cheese | Heritage beetroot, candied walnuts, watercress (v)

MAINS

Roast Sirloin of Beef | Traditional roast garnish, Yorkshire pudding

Slow Cooked Belly Pork | Stornoway black pudding, Jersey Royal potato cake, Bramley apple

Market Fish | Buttered samphire, pomme Anna, caviar cream

Chicken & Chestnut Mushroom Pie | Tarragon cream, glazed carrot, creamed potato

Salt Baked Celeriac & Spinach Crumble | Tenderstem broccoli, toasted hazelnuts, Burt's blue cheese (v)

DESSERTS

Classic Sticky Toffee Pudding | Mejoul dates, candied walnuts, clotted cream

Queen of Puddings | Raspberry, vanilla cream, baked meringue

Bread & Butter Pudding | Cinnamon steeped apricots, traditional custard

Cheeseboard | Selection of 3 cheeses, grapes, chutney, biscuits

(£3 Supplement)

Please note we do not add a service charge to our bills, thank you for your custom. Allergen information for all dishes is available on request.

Vegan dishes available on request, please inform us of any dietary requirements on arrival.

All prices are inclusive of VAT at the current rate of 20%