



**Links Hotel Mothers Day Lunch**  
**Sunday 26th March 2017**

**To Start**

**Cream of Cauliflower and Cheese Soup**  
Croutons

**Terrine of Duck and Smoked Chicken**  
Apple salad and puree, piccalilli garnish, toasted onion bread

**Air Dried Ham**  
Crispy onion and cheese croutes, fruit chutney, chicory endive salad,  
honey and mustard dressing

**Salad of Prawn Cocktail**  
Cocktail sauce, buttered wholemeal bread

**Seared Fillet of Smoked Salmon**  
Cucumber, potato and caper salad, lemon gel, dill dressing

**Bruschetta of Wild Mushrooms**  
Soft poached egg, chive and garlic cream

**Main Course**

**From the Carvery**

**Roast Local Sirloin of Beef**  
With Yorkshire Pudding

**Roast Shoulder of Norfolk Lamb**  
Apricot, Pine nut and Mint stuffing

**Roast Gammon Ham**  
Glazed with honey, mustard and cloves  
With a choice of

Roasted Potatoes  
Roast Beetroot, Sweet Potato and Butternut Squash  
Cheesy Baked Cauliflower and Leeks  
Buttered Fine Beans and Bacon  
Carrots and Swede Mash

**From The Kitchen**

**Roasted Breast of Marinated Chicken**  
Fondant potato, mashed peas, buttered cabbage, mushroom sauce

**Smoked Fillet of Haddock**  
Spring onion mash, poached egg, parsley carrots, peas  
and white wine cream sauce

**Supreme of Hake**  
Herb crushed potatoes, French style peas and prawns, herb oil  
**Curried Spiced Mediterranean Vegetable and Lentil Dahl**  
Fragrant coriander rice, mango salad



## **Desserts**

### **Tart of Pear and Almond**

Homemade custard, nougatine garnish

### **Mixed Berry Cheesecake**

Berry sauce, mint syrup and jelly

### **Vanilla and Lemon Curd 'Posset'**

Shortbread biscuit

### **Salted Caramel and Chocolate Torte**

Berry cream, chocolate sauce, toasted marshmallows

### **After Eight's Sundae**

Chunky after eight's pieces, chantilly cream, vanilla ice cream, chocolate sauce and mint syrup, mini marshmallows

### **Strawberry and Mint Jelly**

Champagne Sorbet

### **Norfolk and British Isle Cheeses**

Fruit chutney, celery, grapes and Biscuits

## **To Finish**

Coffee and Mints

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4 Course Lunch £22.95 per person

Children's Option for under 12'a

*Includes*

*Gift for all Mums*

*Please note menu correct at time of publishing  
but may be subject to changes due to market forces*