

# the Nag's Head

## mothering sunday

### Starters

#### **Chefs Homemade Soup** ☐

Carrot and coriander soup served with warm bread and butter

#### **Baked Brie** ♻️

Herb topped brie served with apple, cranberry jam and toasted bread

#### **Crab Salad**

Seasoned crab meat, cucumber, avocado and mango served with toasted bread

#### **Duck pate**

Duck and orange pate served with cranberry jam and toasted bread

### Roast Dinner

*All served with roast potatoes, carrots and parsnips, cabbage, and swede  
(please ask for more vegetables if required and how you would like your meat sliced)*

**Welsh Beef Topside** - with Yorkshire pudding

**Roast Turkey Breast** - with cranberry stuffing

#### **Mushroom Puff** ♻️

with stilton, thyme, caramelised garlic and walnut crumb

### Specials

#### **Red Mullet**

Pan fried mullet served with prawns, fennel, lime butter and new potatoes

#### **Lamb Cutlets**

Lamb cutlets, served pink, with charred shallot, sweet potato mash, carrot puree and jus

#### **Pea & Asparagus Risotto** ☐

Mange tout, peas and grilled asparagus served over risotto rice in a minted pea sauce

### Desserts

#### **Lemon Cheesecake** ♻️

White chocolate and lemon cheesecake served with raspberries and shortbread crumb

#### **Mixed Berry Crumble** ♻️

Mixed berry crumble with an oatly topping served with custard

#### **Affogato** ♻️

Coffee ice cream served with Chantilly cream, almonds, amaretti biscuits and hot chocolate sauce

#### **Strawberry Mousse** ☐

Set strawberry mousse served with vegan baked meringue and fresh strawberries

☐ – Vegan

♻️ – Vegetarian

***Main Course £12.95, 2 courses £16.95 or 3 courses £20.95***