

THE HIGHWAY INN MOTHERS DAY MENU

£26.00 FOR 2 COURSES/£29.00 FOR 3 COURSES

STARTERS

CREAM OF CELERIAC SOUP – Served with Toasted Ciabatta

CHICKEN & BLACK PUDDING TERRINE – Served with Piccalilli, Toasted Hazelnuts & Toasted Ciabatta

BAKED TOMATO WITH GOATS CHEESE (V) – Served with Olive Tapenade & Pumpkin Seeds

ASPARAGUS & CRISPY EGG – Served with a Chorizo Vinaigrette

GRILLED PEACH PANZANELLA (VG) – Served with Croutons, Chilli, Basil, Rocket & Garlic Dressing

MAIN COURSES

ROAST BEEF & YORKSHIRE PUDDING – Aubrey Allen Rump of Beef, Served with Creamed Horseradish, Roast Duck Fat Potatoes, Cauliflower Cheese, Seasonal Vegetables & Red Wine Gravy

ROAST LAMB & YORKSHIRE PUDDING – Aubrey Allen Saddle of Lamb, Served Pink with Mint Jelly, Duck Fat Potatoes, Cauliflower Cheese, Seasonal Vegetables & Red Wine Gravy

LOIN OF PORK & YORKSHIRE PUDDING – Kelmscott Farm Loin of Pork, Crackling & Apple Sauce, Duck Fat Potatoes, Cauliflower Cheese, Seasonal Vegetables & Red Wine Gravy

AUBERGINE, FREEKEH & CASHEW TAGINE (VG) – Served with Pomegranates & Cous Cous

SEA BASS FILLETS – Served with Purple Sprouting Broccoli, Citrus and Caper Butter & Dauphinoise Potato

DESSERTS

SALTED CARAMEL PANACOTTA – Served with a Pistachio Crumb

STICKY TOFFEE SPONGE – Served with Toffee Sauce & Vanilla Ice Cream

GLAZED LEMON TART – Served with Raspberry Compote & Clotted Cream Ice Cream

CHOCOLATE & HAZELNUT TORTE – Served with Orange Sorbet

LOCAL CHEESE & BISCUITS – Served with Grapes, Celery, Quince Jelly & Crackers

A Discretionary Service Charge of 10% will be added to your bill. Please notify a member of the team if you have any allergies. A Separate Gluten Free Menu is available on request