



PKB PARK KITCHEN & BAR

Mother's Day Menu

3 courses £32 per person

2 courses £27.50 per person

Starters

Broccoli velouté (pb, so)

Vegan Welsh rabbit toast

Salmon & smoked haddock fish cake (gl, eg, mu, so, mi)

Wholegrain mustard velouté, poached free-range egg, chive oil

Chicken, ham & pea terrine (eg, gl, mu, su)

Asparagus salad, champagne emulsion, toasted sourdough

Whipped peppered goats cheese (v, mi, n)

Heritage tomato salad, linseed crisps, lovage pesto

Mains

Roast English sirloin with Yorkshire pudding & bone marrow gravy (gl, su, ce)

Or

Roast British Cornish red chicken, cranberry & pistachio stuffing (n, gl, su)

Sourdough bread sauce, chicken gravy

Both served with goose fat potatoes, panache of seasonal vegetables

Roasted loin of Cornish hake (fi, mi, cr)

Brown crab mash, fricassee of peas & courgettes, shellfish bisque sauce

Seasonal wild mushroom risotto (pb, su)

Balsamic jelly, artichoke crisps

Sides – £4.95 each

Goose fat roasted potatoes (v)

Braised red cabbage (v, su)

Cauliflower cheese (mi, gl)

Desserts

Spiced apple & rhubarb crumble (v, mi, gl, n)

English custard

Chocolate & raspberry tart (gl, mi, eg)

Salted caramel ice cream

Vanilla panna cotta (pb, gl)

Macerated strawberries, shortbread crumb

Allergens: v - vegetarian, pb – plant based, n - nuts, gl – gluten, so – soya, su – sulphur dioxide, eg – eggs, ce – celery, mi – milk, fi – fish, cr – crustaceans, mu – mustard, se – sesame, mo – molluscs