

Links Hotel Fathers Day Lunch Menu

Starters

Smoked Haddock and Leek Soup

Chive crème fraîche, croutons

Creamed Wild Mushrooms

Stilton salad, toasted onion bread, honey dressing

Terrine of Chicken Liver Parfait

Red onion marmalade, pickled sultana salad, toasted brioche

Braised 'Hash' Beef Potato Cake

Truffled fried egg, red wine reduction

Ballotine of Smoked Mackerel

Pickled garden vegetables, lemon gel, cucumber dressing

Tian of Prawns and Poached Salmon

Gem lettuce and cucumber, Mary Rose sauce, buttered brown bread

Mains

From the Carvery

Roast Sirloin of Local Beef

With Yorkshire Pudding

Roasted Breast of Turkey

Onion, chestnut and sage Stuffing

Roast Leg of Local Lamb

Glazed with Honey, Mustard and Cracked Peppercorns

With a choice of

Roasted Potatoes

Roast Sweet Potato, Red Onion and Beetroot

Cauliflower Cheese

Creamed Cabbage and Bacon

Buttered Carrots and Mange Tout

From the kitchen

Confit Belly of Pork

Champ mash, parsley buttered carrots, Apple purée, grain mustard sauce

Supreme of Hake

Crab potato cake, roasted fennel, chive and Avruga caviar sauce

Grilled Whole Plaice

New potatoes, asparagus, pancetta, olives and caper 'Nage'

Open Tartlet of Cherry Tomato, Roquito Pepper and Mozzarella

Parmentier potatoes, roasted artichoke and pine nut salad, pesto dressing

Desserts

Tartlet of Apple and Rhubarb

Homemade custard, plum ice cream

Chocolate and Salted Caramel Torte

Pistachio ice cream, chocolate ganache, crumbled honeycomb

Lemon and Lime 'Posset'

Berry compote, Poppy seed shortbread

White Chocolate and Vanilla Bean Crème Brûlée

Fresh berries, almond brittle

Rocky Road Sundae

Chunky brownie pieces, vanilla ice cream, Chantilly cream, chocolate sauce, marshmallows and Maltesers

Pineapple Jelly

Mango and passion fruit salsa, coconut sorbet

Norfolk and British Isle Cheeses

Fruit chutney, celery, grapes and Biscuits

