

MOTHERS DAY AT THE VIKING



ADULT 3 COURSE £30.00

STARTER

HAM HOCK

Pickled vegetables, pea shoots

POTATO AND LEEK SOUP (V)

Crispy leeks, mustard dressing, sourdough

GOATS CHEESE & SALT BAKED BEETS (V/GF)

Pickled shallot, watercress, local honey dressing

SMOKED SALMON

Horseradish cream cheese, shallot, capers, hens egg, rye bread

HAZELNUT & POMEGRANATE SALAD (VE/GF)

Edamame beans, radish, sun blushed tomatoes, puy lentils, rocket, tahini

MAIN

PORK BELLY CRACKLING OR LANCASHIRE BEEF SUNDAY ROAST

Proper Yorkshire puddings, roast potatoes, seasonal vegetables & gravy

MUSHROOM & BUTTERNUT SQUASH NUT ROAST (VE)

Roast potatoes, seasonal vegetables & gravy

PAN ROASTED CORN FED CHICKEN

Roasted baby potatoes, fine beans, shallot, tarragon and sherry vinaigrette

SALMON & ROASTED BUTTERNUT SQUASH SALAD (GF)

Garden pea, minted new potato, feta & lime dressing

CONCHIGLIONI BOLOGNESE OF WILD BOAR

Red wine, curly kale, chilli, Parmigiano Reggiano

DESSERT

TREACLE TART

Almond crumb, milk ice cream

LIME & COCONUT POSSET (VE)

Blueberries, coconut shortbread

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

WARM CHOCOLATE BROWNIE

vanilla ice cream

All our food is fresh and may contain allergens. Please ask your server for menu information.

