

PARKER'S TAVERN 1834

MOTHER'S DAY MENU

PRE-STARTER

PARKER'S CHEESE STRAW

with pickled walnut & olives

STARTER

GRILLED ASPARAGUS

served with cauliflower crumble & poached hen's egg

SMOKED DUCK BREAST SALAD

with orange segments, pine nut kernels & dandelion

WILD GARLIC, PEA AND BROCCOLI SOUP

served with garlic croutons

TUNA TARTARE

served with honey-cured egg yolk

MAINS

ROASTED LEG OF LAMB

with mint & herb crust

VEGAN TAGINE

served with couscous, chickpeas & jackfruit

ROAST LOIN OF PORK

served with seasonal vegetables & red wine jus

ROASTED 86-DAY DRY-AGED BEEF SIRLOIN

with horseradish & smoked chimichurri

ROASTED NORFOLK POUSSIN CHICKEN

WHOLE ROASTED CORNISH SOLE

with clams, capers & lemon butter

PARKER'S TAVERN 1834

DESSERTS

MIXED BERRY TRIFLE

Buttermilk sponge & sherry

RUBY CHOCOLATE MOUSSE

lychee & rose petals

CHOCOLATE FONDANT

with blood orange sorbet

CHEESE BOARD

STRAWBERRY & BASIL CHEESECAKE