



Mother's Day

AT THE TITE INN

STARTERS

Classic Leek & Potato Soup, Crispy Leeks,
Warm Sourdough

-

Warm Goats Cheese, Heritage Beetroot, Rocket,
Toasted Pine Nuts, Balsamic Glaze

-

Pan Seared Scottish King Scallops, Black Pudding,
Bacon Crumb, Pea Puree, Pea Shoots

MAIN COURSE

Roast Saddle of Cotswold Lamb
Slow Cooked Featherblade of Beef
Roast Loin of Norfolk Outdoor Reared Pork
Mushroom, Brie & Cranberry Wellington

all served with; Thyme Roasted Carrots, Honey
Glazed parsnips, Carrot & Swede Mash, Roast
Potatoes, Braised Red Cabbage, Buttered Greens,
Cauliflower Cheese, Yorkshire Pudding, Pan Gravy

DESSERT

Homemade Chocolate Fondant, Fresh Berries, Vanilla
Ice Cream

-

Lotus Biscoff Cheesecake, Pouring Cream, Biscoff
Crumb

-

Guinness Sticky Toffee Pudding, Salted Caramel Ice
Cream

2 COURSES £37.95 - 3 COURSES £45.00