



# The JOCKEY Inn



## Mother's Day

2 Courses £32.50 | 3 Courses £37.50

Glass of Fizz on Arrival for all Mother's & Mother Figures

### Starters

Cream of Leek & Potato Soup | Crispy Leeks | Mini Onion Loaf (VEO) (GFO)

Smoked Salmon Terrine | Beetroot Potato Salad | Warm Bread (GFO)

Slow Braised Ham Hock & English Pea Croquettes | Piccalilli | Mustard Mayo

Beef Ragu Arancini | Rocket Pesto | Parmesan Shard

Posh Mushrooms on Toast

| Sautéed Foraged Woodland Mushrooms | Warm Focaccia | Garlic Oil (GFO)

### Mains

English Roasted Leg of Lamb | Yorkshire Pudding (GFO)

Herefordshire Sirloin of Beef | Yorkshire Pudding (GFO)

Pan Roasted Chicken Supreme | Pig in Blanket | Sausage Meat Stuffing (GFO)

Foraged Woodland Mushroom, Spinach & Truffle Wellington (VE)

Pan Fried Seabream

Chargrilled Tiger Prawns | Baby Leeks | Baby Fondant Potatoes | Tenderstem | Caper Beurre Blanc (GF)

All Roasts Served with Crispy Roast Potatoes | Glazed Parsnip | Carrot & Swede Mash | Braised Red Cabbage  
Cauliflower & Broccoli Cheese Bake | Red Wine Gravy

### Desserts

English Rhubarb Crumble & Vanilla Bean Custard (V)

Sticky Date Pudding

Salted Caramel Sauce | Honeycomb Ice Cream (V)

White Chocolate Panna Cotta

Gin Soaked Strawberries | Strawberry Ice Cream (GFO)

Chocolate, Cherry & Pistachio Torte

Chocolate Sauce | Pistachio Ice Cream (V)

### Cheese Board

Worcestershire Hop | Worcestershire Blue | Perl Wen | Onion Chutney | Grapes | Salted Butter & Biscuits (+ £2)

*For dietary requirements and food allergies, please ask a member of our team for assistance.*

GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VE = Vegan | VEO = Vegan Option

Tables of 8+ 10% service charge applied