

ANGELINA'S



MOTHER'S DAY

SET LUNCH MENU
2 COURSES £36 OR 3 COURSES £40

STARTER

GOATS CHEESE & ONION TART (V)
Micro Salad

SMOKED SALMON BLINI (GFO)
Dill, Beetroot Mayo

SOUP OF THE DAY (V) (GFO)
Focaccia

CHICKEN & TARRAGON TERRINE
Apricot & Apple Chutney, Crostini

TRUFFLE MUSHROOM RISOTTO (VGO, GF)
Field Mushroom, Parmesan

MAINS

SLOW COOKED BEEF CHEEK
Mashed Potato, Onion Rings,
Beef Gravy

28 DAY AGED SIRLOIN OF ANGUS BEEF
(SERVED PINK)

FISH OF THE DAY

LOCAL FREE RANGE CHICKEN BREAST

FISH PIE
Roast Tenderstem Broccoli

ROAST KENT PORK BELLY

NUT ROAST (VG)

All Roasts Are Served With Rosemary & Garlic Roast Potatoes, Maple Glazed Seasonal Vegetables, Pork & Sage Stuffing, Yorkshire Pudding, Red Wine Jus

DESSERTS

RASPBERRY & PROSECCO TRIFLE
Bitter Dark Chocolate

APPLE & RHUBARB CRUMBLE (GF, VGO)
Custard

STICKY TOFFEE PUDDING (V)
Butterscotch Sauce, Vanilla Ice Cream

PROFITEROLES (V)
Chocolate & Caramel

ICE CREAM & SORBET SELECTION (PICK 3)
Vanilla (vgo), Chocolate, Pistachio, Salted
Caramel, Lemon Sorbet (vg), Raspberry Sorbet (vg)

CHEESE PLATE (V)
Lincolnshire Poacher, Kentish Blue,
Oatcakes, Apple Chutney

FOOD ALLERGY NOTICE
PLEASE SPEAK WITH A MEMBER OF OUR TEAM OF ANY ALLERGIES OR DIETARY
REQUIREMENTS
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR
BILL. ALL PRICES INCLUDE VAT.

