



*Chef Sam  
@33*  

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*Food for thought*



Mother's Day Lunch Menu

2 Courses £16.50

3 courses £22.50

Pear and watercress Veloute served with crusty bread

Prawn and avocado tian, pickled cucumber  
Finished with toast Melba

Shredded Smoked chicken, baked mushroom,  
Topped with cheese & chive sauce and pancetta crisp

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Roast topside of Beef and Yorkshire pudding  
Served with roast potatoes, Seasonal Vegetables & red wine jus

Roast Leg of South downs Lamb infused with Rosemary and garlic  
Served with roast potatoes, Seasonal Vegetables & rosemary jus

Grilled fillet of Salmon served with cocotte potatoes, glazed asparagus  
Tomato concasse and hollandaise sauce and micro cress

Chargrilled Vegetable Mille feuille topped with goats cheese  
Served with steamed rice and dressed mixed leaves

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Ice cream sundae topped with passion fruit and crushed meringue

Warm apple Tart Tatin finished with Cinnamon Ice cream

White chocolate Crème Brulee served with shortbread

*As a gift from Chef Sam Each table take home potted primrose*