



Mother's Day at The Elephant

£26.95 per person for three courses, £23.95 for two courses:

Please pre book to avoid disappointment

TO START

Cream of pea soup, crispy bacon, crème fraîche & crusty bread

Chicken, pork & pistachio terrine, apple jelly, toasted brioche

Mushroom, leek & goat's cheese crostini, balsamic glaze

Salmon & beetroot tartare, celery slaw, caviar cream

TO FOLLOW

All of our meat is sourced from local independent suppliers

All of our roasts are served with duck fat & thyme roasted potatoes, orange glazed Chantenay carrots, honey roast parsnips, buttered Savoy cabbage and homemade giant Yorkshire puddings & chefs gravy

Topside of red Sussex beef - thyme & balsamic rub, creamed beetroot horseradish

Royal Windsor farm pork loin - cinnamon spiced apple sauce, crackling, orange & sage stuffing

Vegetarian roast – Nut roast wrapped in spicy aubergine, wild mushroom gravy (v)

Roasted butternut squash, spinach & Rosary goat's cheese risotto, rocket & parmesan salad

Pan fried fillet of trout, lemon crushed new potato cake, herb & caper cream sauce

TO FINISH

Rhubarb upside down cake, toffee sauce, clotted cream ice cream

White chocolate & raspberry mousse, berry compote

Selection of home-made ice creams & sorbets

Selection of British cheeses, biscuits, house chutney **£3 supplement**