

V Vegetarian VG Vegan GF Gluten Free



Mother's Day Menu



3 Courses £22.95

4 Courses £29.95

REIDS Function

REIDS Restaurant

Items Marked **GF** can be made Gluten Free but do not all come Gluten Free as Standard; please advise your server if you require this.

First Course

Leek & Potato Soup VG GF

rustic bread

Classic Prawn Cocktail GF

Marie Rose dressing & brown bread

Slow Roasted Tomato & Gruyere Tart V

mixed leaf salad

Asian Chicken Slaw GF

crispy chicken on a fresh Asian salad with plum & sesame dressing

Confit Duck Leg

pancakes, cucumber, spring onion & hoisin sauce

Mexican style stuffed sweet potato skin VG GF

Served with a lime yoghurt

Creamy Vegan Mushrooms VG

Served on sourdough toast

Second Course

Champagne Sorbet V GF

Watermelon with Pomegranate & Fresh Mint VG GF

Main Course

Roast Breast of Chicken GF

herb stuffing & Yorkshire pudding Served with Seasonal Vegetables (cooked al dente), Roast Potatoes and a Rich Wine Gravy

Roast Sirloin of Beef GF

Yorkshire pudding Served with Seasonal Vegetables (cooked al dente), Roast Potatoes and a Rich Wine Gravy

Roast Rump of Lamb GF

Yorkshire pudding Served with Seasonal Vegetables (cooked al dente), Roast Potatoes and a Rich Wine Gravy

Roast Loin of Suffolk Pork GF

crackling, apple sauce and a Yorkshire pudding Served with Seasonal Vegetables (cooked al dente), Roast Potatoes and a Rich Wine Gravy

Nut Roast V GF

Yorkshire pudding, Seasonal Vegetables (cooked al dente), Roast Potatoes and a Rich Wine Gravy

PLEASE NOTE: Gluten Free Roast dinners will not include a Yorkshire pudding or Stuffing

Mains Cont.

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10oz Rib Eye Steak GF

cooked to your preference & served with a portobello mushroom, confit tomato, hand cut chips with a choice of peppercorn or bearnaise sauce

Roasted Salmon Fillet

buttered asparagus, new potato cake & a chive & parsley velouté

Wild Mushroom & Ricotta Panzerotti V

creamy white wine & parsley sauce

Battered Halloumi & Vegetable Stir Fry V GF

with sweet chilli dressing

Battered Market Fish GF

with mushy peas, tartar sauce & hand cut chips

Tofu and Jackfruit Curry VG GF*

cauliflower rice and poppadum GF option will not include Poppadum*

Sweet Potato Rosti VG GF

black bean stew, crushed avocado and coconut yoghurt

Superfood Salad VG GF

dressed with a lemon and hemp oil dressing

Accompaniments £3.50 each

Honey Roast Parsnips V GF

Cauliflower and Broccoli Cheese V

Buttered New Potatoes VG GF

Skin on Fries VG GF

Steamed Seasonal Vegetables VG GF

Sweet Potato Fries VG

Hand Cut Chips VG GF

Mixed House Salad VG GF

Garlic Mushrooms V GF

Beer Battered Onion Rings V

Desserts

Strawberry & Prosecco Panna Cotta GF

vanilla panna cotta topped with a strawberry & prosecco gel

Baileys Chocolate Brownie Cheesecake

vanilla pod ice-cream

Deconstructed Lemon Meringue Pie V GF

lemon curd ice-cream & crunchy meringue with double cream

REIDS Chocolate Bomb V GF

filled with sea-salted caramel ice-cream & served with a hot chocolate sauce

Cheese Selection V GF

crackers, grapes, celery & chutney

Raspberry and vanilla Vegan Cheesecake VG GF

Raspberry coulis

Warm Apple crumble VG GF

Warm custard or Vegan Custard

Avocado and chocolate mousse VG GF



Happy Mother's Day