



# Mother's Day Brunch

SUNDAY, MAY 13TH

11:00-3:00

\$42 / person



## starters

MIXED GREENS SALAD WITH SHAVED FENNEL & NORFOLK ASPARAGUS, WILD RAMP VINAIGRETTE WITH ASSORTED ROOT VEGETABLE CHIPS

SHRIMP & LOBSTER BISQUE WITH FRESH CHIVES

GNOCCHI POMODORO - HOUSE MADE GNOCCHI WITH FRESH TOMATO SAUCE, BASIL & PARMESAN REGGIANO

## lunch entrée

SALMON, PEA & LEEK POT PIE WITH SEASONAL VEGETABLES AND DILL CREAM SAUCE

EGGS BENEDICT WITH SMOKED DUCK, CITRUS HOLLANDAISE AND ROOT VEGETABLE HOME FRIES

NOT YOUR MOM'S MEATLOAF WITH HOUSE MADE TOMATO JAM, WHIPPED POTATOES AND SEASONAL VEGETABLES TOPPED WITH CRISPY ONIONS

NORFOLK ASPARAGUS RISOTTO WITH SHAVED PARMESAN REGGIANO

## dessert

CHOCOLATE HAZELNUT-BANANA CHEESECAKE WITH CARAMEL SAUCE

VANILLA SPONGE CAKE WITH CUSTARD, NORFOLK BERRIES & RHUBARB WITH WHIPPED CREAM

reservations required - 519-583-0706

