

Pearson's Arms

Mother's Day Set Menu

3 Courses £35 per person

Sample Menu

To Start.....

White Onion & Cheddar Soup, Warm Savoury Scone V

Ham Hock Terrine, Black Pudding, Piccalilli, Pickled Vegetables, Toasted Brioche

Grilled Asparagus, Soft Quail Egg, Crisp Pancetta, Pea mousse, Charred Spring Onion

Roast Pumpkin Salad, Kentish Blue Cheese & Red Chicory Salad, Spiced Pumpkin Seeds, Honey Truffle Dressing V

Cornish Crab Tian, Avocado Purée, Brown Crab Mayo, Radish, Dill, Toasted Dill Bread

To Follow.....

Roast Sirloin of 32 Day Dry Aged Beef, Beef Dripping Roast Potatoes, Yorkshire Pudding, Onion Marmalade, Seasonal Vegetables with Red Wine Jus

Gadd's Beer Battered Fish, Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce

Roast Loin of Charing Pork, Beef Dripping Roast Potatoes, Seasonal Vegetables, Crackling, Apple Sauce

Pan Fried Fillet of Wild Seabream, Saffron Potatoes, Buttered Baby Leeks, Curly Kale, Horseradish Velouté

Honey Glazed Berkshire Gammon, Beef Dripping Roast Potatoes, Seasonal Vegetables, Compressed Pineapple

Spiced Butternut Squash & Spinach Short Crust Pastry Pie, Roasted Butternut, Glazed Baby Onions, Butternut Squash Velouté V

Side Dishes 3.5 each

Cauliflower Cheese with Smoked Winterdale Cheese
Selection of Our Vegetables 5
Roast Beef Dripping Potatoes
Thin Chips

Triple Cooked Chips
Garlic Creamed Spinach
Leeks & Bacon Crumble
Yorkshire Puddings 50

To Finish.....

Stem Ginger Pannacotta, British Poached Rhubarb, Caramelised Orange, Shortbread crumb

Hot Chocolate & Orange Fondant, Orange Gel, Marmalade Ice cream

Sticky Toffee Pudding, Glazed Banana's, Banana Ice Cream

White Chocolate Cheesecake, Raspberry Sorbet, Pomegranate, Honeycomb

Selection of British & French Cheeses, Biscuits & Chutney
Roquefort, Canterbury Cobble, Scrumpy Sussex, Stonegate Goats Cheese, Barbar's 1833