

# Pearson's Arms

## Mother's Day Menu

3 Courses £42.50  
per person

### To Start.....

Whole Baked Camembert, Local Honey, Garlic & Thyme, Baked Baguette V

Spring Pea & Smoked Berkshire Ham Hock Soup, Soft Quails Egg, Toasted Bread

Smoked Mackerel Mousse, Horseradish Crème fraiche, Pickled Cucumber, Toasted Sourdough

Eggs Benedict, Toasted Muffin, Cured Ham, Poached Eggs, Hollandaise Sauce

Mussels Cooked in Kentish White Wine 'Mariniere' with Parsley, Garlic & Cream Sauce, Warm Garlic Bread

Slow Cooked Rabbit Terrine in Chablis, Parma Ham, Apricot Stuffing, Red Pepper Puree

### To Follow.....

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

Deep Fried Whitstable Bay Beer Battered Fish, Triple Cooked Thick Chips, Crushed Peas, Tartare Sauce

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

Roast Leg of Lamb, Beef Dripping Roast Potatoes, Seasonal Vegetables, Mint Sauce, Lamb Jus

Local Line Caught Skate Wing, Lyonnaise Potato, Braised Leeks, Brown Shrimp Nut Butter

Roast Butternut Squash with Chickpea, Harissa, Onion Marmalade, Sage, Fresh Toasted Pine Nuts & Crumbled Feta Cheese VGF

### 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 Gratin

Yorkshire Puddings 50p

### To Finish.....

Rhubarb and Orange Crumble, Oat Topping, Crème Anglaise

White Chocolate Cheesecake, Raspberry Sorbet, Pomegranate, Honeycomb

Selection of British & French Cheeses, Biscuits & Apple Chutney

Chocolate and Orange Delice, Orange Gel, Candied Hazelnuts, Vanilla Ice Cream

Banana Parfait, Caramelised Banana, Almond Crumb, Caramel Sauce

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