

Desserts

Crème Catalan

Orange infused set custard served with cardamom shortbread

Spotted Dick

Steamed suet pudding with vanilla custard

Steamed Chocolate Sponge

With hot chocolate sauce and vanilla ice- cream

Apple Tarte Tatin

With cinnamon mascarpone

Classic Treacle Tart

Served with crème Chantilly

Ice Cream Basket

A trio of ice creams served in a tuille basket with a chocolate pencil

Sorbets

A trio of fruit sorbets served in a tuille basket with a chocolate pencil

Local Cheese Platter

A selection of local cheeses, served with home-made apple and raisin chutney, grapes and a selection of crackers

FOOD ALLERGIES AND INTOLERANCES

Before you order your food and drinks please speak to our staff if you have a food allergy or intolerance.

PLEASE NOTE - We cannot fully guarantee there are no errors or omissions

Terms and Conditions

The price per head is £24.95 for three courses and £19.95 for two (plus any applicable supplements; these prices will not be reduced where fewer courses are ordered). A pre-order and non-refundable deposit of £10 per person is required for parties of over 12. All items are subject to availability. No other discounts or offers are available in conjunction with this menu. Booking is essential.

The Bird In Hand, Church Road, Wreningham, Norwich, Norfolk, NR16 1BJ

Tel: (01508) 489438

The Bird In Hand

Mother's Day Menu 2018

£19.95 2 courses

£24.95 3 courses



Starters

Today's Home-made Soup (please ask server) -

Served with a warm roll and butter

Pork & Cognac Terrine

Home-made terrine with chicken livers, pistachios and sour cherries.

Served with pear and quince chutney and cornichons

Home-made Smoked Mackerel Pate

Served in a brisee crust with beetroot jelly and citrus dressing

Prawns in Marie Rose Sauce

Served on baby gem leaves with toasted croutes

Salt and Pepper Fried Squid Rings

Served with Spanish 'Bravas' dip

Goats Cheese & Crushed Walnut Pate

With brioche toast and red onion marmalade

Mains

Traditional Sunday Roasts

- Topside of local Beef
- Loin of Norfolk Pork
- Roast Norfolk Turkey Breast, with sage & onion stuffing
- Chestnut and Cranberry Nut Roast (v)
- Child's mini roast

All the above served with Yorkshire pudding, roast and mashed potatoes, stuffing, seasonal vegetables, cauliflower cheese and gravy

Mains continued...

Steak and Ale Pie

Tender beef slow braised in a rich, ale gravy, encased in shortcrust and puff pastry, served with mashed potato, garden peas, carrots and a jug of gravy

Bird in hand Fish Pie

Salmon, smoked haddock and hard boiled egg in a creamy white wine and mustard sauce, topped with cheddar mash and simply served with a dressed side salad

Homemade Beef Lasagne

Layers of tender pasta, rich ragu sauce, creamy bechamel and melted cheddar topping, served simply with a dressed side salad and chunky chips

Chilli Beef Burritos

Minced beef in a tomato sauce with melted cheddar, sour cream and pickled chilli, in a soft white tortilla, served with a dressed salad garnish

Whole Tail Scampi

Served with home-made tartar sauce, garden peas and chunky chips

Bird in Hand Savoury Bread and Butter Pudding

With roasted cashew nuts and Binham blue cheese, served with chunky chips and a dressed salad

Veggie Burritos

Quorn mince, with tomato sauce, sour cream, cheddar cheese and pickled chilli in a soft white tortilla, served with a dressed salad

Moroccan Aubergine Casserole – (V) & (Vegan) 🌶️🌶️

Aubergine with chick peas, potato, sweet red peppers and Moroccan spices served with couscous and curried sultanas