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special occasion
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Celebrate at The Lodge

Mothering Sunday 11th March 2018

To Start

Classic Lodge Prawn Cocktail (*) chiffonade of smoked salmon, Marie rose sauce, buttered granary bread
Honey baked camembert (*) warm bread
Soup of the day (v) (*) fresh baked bread
Chicken Liver, Thyme and Brandy Pate (*) crisp toast, red onion chutney

Roast to Follow

Roasted topside of Beef (served with horseradish sauce) (*)
Roast leg of Lamb (served with mint sauce) (*)
Roast Leg of Pork (served with apple sauce) (*)
Cranberry & Nut roast (roast potatoes, Yorkshire and vegetarian gravy) (v)
(The above dishes are served with Yorkies, roast potatoes, sweet roasted root veg, real roasting gravy & seasonal vegetables)

Don't fancy a roast

Oven baked cod (GF) warm red onion, new potato & olive salad
Vegetarian "fish" & chips (v) battered halloumi, chunky chips, peas & homemade tartare sauce
Chicken & bacon carbonara homemade garlic bread

To Finish

Rich chocolate nemesis cake (GF) salted caramel ice-cream
Lodge cheesecake vanilla ice-cream
Sticky toffee pudding maple & walnut ice-cream or custard
Lodge mess (GF) whipped cream, meringue & fresh fruit

Childrens menu

Starter – soup or garlic bread fingers
Mains – child's roast dinner, chicken, peas & mash, fish strips & chips, cheesy pasta & garlic bread
Desserts – ice-cream with mini marshmallows, choc brownie sundae

3 Courses £23.95

2 Courses £19.95

(Under 12's 2 course £12, 3 course £13.50)