



### **Mothering Sunday Takeaway Afternoon Tea**

Available 12th - 14th March, pre-order required before 12th March. Call 01905 832940 to place your order and we will give you a dedicated collection time after 1pm.

#### **Selection of finger sandwiches**

John Ross Jnr smoked salmon, citrus crème fraiche

Middle back ham & mustard

Cucumber & Langley soft cream cheese

Free-range egg & watercress

Coronation chicken & coriander

#### **Scones**

Fruit scones

Plain scones

Served with strawberry jam & clotted cream

#### **Sweet treats**

Raspberry & white chocolate choux

Rich chocolate blondie, salted caramel ganache

Coconut panna cotta, exotic fruit salad

Rhubarb & vanilla tart

**£25 including something extra for mum**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Inclusive of VAT at current rate.

**Mothering Sunday Lunch at Home**

Available 13th & 14th March, pre-order required before 12th March. Call 01905 832940 to place your order and we will give you a dedicated collection time between 10am – 5pm.

Sit back and relax with mum and let us do all the hard work for you, simply chose either two courses or three for your party and we will provide you a fully prepared lunch to be finished at home. Cooking instructions provided.

**Leek & potato**

Confit leek & potato veloute, thyme crouton

**Smoked salmon & basil**

Smoked salmon roulade, micro basil, sauce vierge

**Chicken liver & chai seed**

Chicken liver parfait, puy lentils, chai seed & pumpkin ciabatta, truffle

**Sirloin of beef**

Roast sirloin of beef, Yorkshire pudding & traditional accompaniments

**Corn-fed chicken & garlic**

Confed chicken breast, black garlic puree, dauphinoise potato, tender stem broccoli

**Sea bream & saffron**

Poached fillet of sea bream, saffron glazed fennel, tomato, coriander and parisienne potato

**Artichoke & sundried tomato**

Artichoke & tomato pithivier, tomato fondue, cavolo nero, basil oil

**Pear & rhubarb**

Crumble, toasted oats, cinnamon ice cream

**Banana & salted caramel**

Banana parfait, salted caramel fudge, sunflower seed brittle

**Vanilla & blood orange**

Vanilla pannacotta, blood orange & anise salad

**Two courses £25 per person**  
**Three Courses £29.95 per person**