

Mothering Weekend MENU

PUDDING & PROSECCO NIGHT

THURSDAY 19th MARCH

From 7:00pm | £26.50 per person

A Starter and Sorbet Followed by five Courses of Homemade Taster Puddings with a glass of both dry and pink Prosecco.
Bringing Our Daytime Favourites Centre Stage With An Evening Twist!

To Start

A Platter Of Canapés

mini mature cheddar cheese scones finished with a garlic & sun dried tomato relish & chive crème fraîche | steak, stilton & whisky rosti | bruschetta topped with oven roasted tomato, basil & crumbled feta | sloe gin cured smoked salmon blini | caramelised red onion sausage roll

Sorbet

Strawberry & Champagne

Taster Puddings

Summer Berry Terrine

traditional summer pudding bursting with berries served with clotted cream

Warm Chocolate Caramel Brownie

rich chocolate & caramel brownie, served warm with Purbeck banana ripple ice cream, banana chips and chopped pecans

Lemon & Passion Fruit Posset

set lemon cream with a passion fruit glaze & vanilla shortbread

Raspberry Angel Mousse Cake

vanilla & pink Turkish delight sponge layered with light raspberry mousse

Sticky Toffee Pudding

indulgent sticky toffee pudding with Purbeck stem ginger ice cream, crème anglaise & extra toffee sauce

To Finish

Freshly Ground Coffee or a Pot of Speciality Loose Leaf Tea

To Book ☎ 01530 264200