

MOTHERING Weekend

- PUDDING NIGHT -

- THURSDAY 7TH MARCH -

*A starter, followed by four taster desserts and a choice of
two cocktails or mocktails*

From 7pm

TO START

MUSHROOM MACARONI

an exotic mushroom macaroni cheese
with garlic ciabatta

SPICY MEATBALLS

in a rich tomato sauce, baked with mozzarella &
toasted sourdough

MELON & WALNUT SALAD

melon balls tossed with rocket & walnuts with a sharp
raspberry dressing

ASPARAGUS

on toasted sourdough, with smoked salmon curls,
capers & parmesan shavings

PUDDING TASTERS

SHARP LEMON & BLUEBERRY CHEESE CAKE

a sharp lemon cheesecake rippled with a blueberry compote on a pink raspberry
shortbread crumb base

BAILEYS & BANANA TRIFLE

a twist on a classic. Rich, fudgy pieces layered with banana,
Baileys custard and boozy cream

AMARETTI & CHERRY BAKED ALASKA

almond sponge piled with Amaretti, cherry ice cream and cherry compote encased in
torched meringue, served with a deep red cherry sauce

STICKY TOFFEE PUDDING

served with salted caramel ice cream

£40 PER PERSON WITH COCKTAILS

£32 PER PERSON WITH MOCKTAILS

Non refundable deposit required at the time of booking | Menus may be subject to change