

THE ORIGINAL MOTHERING

Weekend

- Pudding Night -

- FRIDAY 13TH MARCH -

A starter followed by 4 taster desserts | From 7pm

TO START

LEEK & CHEDDAR TART

With a water cress salad.

BACON & BRIE SCONE

Served warm with cranberry sauce & mixed leaves.

MINI CHICKEN FILLETS

Dressed mixed leaves served with a garlic & lemon aioli.

SOUP OF THE DAY

Butternut squash, carrot & sage soup served with warm focaccia.

PUDDING TASTERS

LEMON MERINGUE PIE

Tangy lemon filling, on a buttery shortcrust pastry case topped with baked meringue, served with a passion fruit coulis & glossy double cream.

BANOFFEE BROWNIE SUNDAE

Rich and fudgy brownie pieces layered with fresh sliced banana, Purbeck toffee ice cream & warm toffee sauce.

RHUBARB & CUSTARD CRUMBLE CHEESECAKE

Classics reinvented into one decadent dessert. A rhubarb and custard cheesecake upon a crumbly oat biscuit base. Served with a strawberry & rhubarb compote & extra pouring custard!

PEACH, RASPBERRY & PISTACHIO BOMB

Layers of sponge, peach jelly & raspberry mousse, with crushed pistachio kernels, deep raspberry glaze and Chantilly cream.

TO FINISH

Finish with a freshly ground coffee or a pot of tea.

£35 PER PERSON

Non refundable deposit required at the time of booking | Full payment required for parties of 16+ | Menus may be subject to change