



Mother's Weekend Afternoon Tea

£39.95 per
person

Sweet Treats

Pink Macaron (e,tn,m)
Vanilla Crème Brulé Tart (g,m)
Pink Swiss Meringue with White Chocolate Mousse (e,m)
Mini Red Velvet Cake (su,e,g,m)
Strawberry Roulade (m,e,g)

Scones

Plain & Fruit Scones with Tiptree Strawberry Jam & Clotted Cream
(e,m,g)

Sandwiches

Beetroot & Goat's Cheese (m,so,g)
Prawn Marie Rose (cr,so,g,m,e)
Honey Roasted Gammon with Wholegrain Mustard & Apple Chutney
(su,g,m,so)
Smoked Salmon & Dill with Crème Fraiche (f,g,m,so)

Selection of Newby Tea or Coffee

For your information and reassurance, all dishes show which potential allergens they may contain:

e=Egg; mo=Molluscs; cr=Crustacean; c=Celery; m=Milk; f=Fish; tn=Tree Nuts;
so=Soya; se=Sesame; su=Sulphites pe=Peanuts; mu=Mustard; g=Gluten; v=Dishes
suitable for vegetarians; lu=Lupin ve= dishes suitable for vegan



£50 per
person

Mothering Sunday

Starters

Roasted Cherry Vine Tomato & Red Pepper Soup
with basil pesto and artisan bread (c,tn,g,su,m)

Poached Eggs on a Bed of Grilled Asparagus with Hollandaise Sauce
(su,e,m,v)

Prawn & Crayfish Cocktail
with avocado, Bloody Mary sauce & sourdough crisp (cr,su,e,g)

Outdoor Reared Belly of Pork & Ham Hock Terrine
served with piccalilli & sourdough toast (su,so,g,mu)

Vegan Beetroot Carpaccio
With orange segments, caraway seed & caramelised walnut (tn,su,v,ve)

Mains

Roasted Striploin of English Beef
with Yorkshire pudding, roasted potatoes & pan gravy (c,su,g,e)

Oven-roasted Chicken Supreme Wrapped in Parma Ham
with herb mashed potato, creamy wild mushroom & tarragon sauce (su,c,m)

Pan-fried Fillet of Sea Bream
with Parmentier potatoes, samphire, seafood bouillabaisse & toasted sourdough bread (f,cr,c,su,g,m)

Slow-roasted Outdoor Loin of Pork
served with sage and apricot stuffing, roasted potatoes, apple compote & apple cider jus (c,su,g)

Roasted Portabello Mushroom
with Grilled Asparagus, Lyonnaise Potatoes & Salsa Verde (ve)

Desserts

Rhubarb & Apple Oat Crumble
served with hot vanilla custard (so,e,g,m)

Baked Vanilla Cheesecake
with spring berry compote & strawberry ice cream (m,e,g,su,so)

Warmed Chocolate Brownie (Gluten Free version available)
with chocolate fudge sauce & honeycomb ice cream (e,g,m,su,so)

Selection of English Cheeses
served with seasonal chutney, grapes & crackers (su,g,so,m)

Vegan Chocolate Fudge
served with chocolate sauce (v,ve,g,so)

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