

MOTHER'S DAY SUNDAY LUNCH

£36 FOR 2 COURSES | £40 FOR 3 COURSES

FREE GLASS OF PROSECCO FOR EVERY MUM

STARTER

Roasted cauliflower & walnut soup with cauliflower crisps (V)

Gin-cured salmon, cucumber & dill relish, watercress scone and honey & mustard dressing

Heritage tomato & black olive bruschetta on toasted focaccia rocket & basil (Ve)

Chicken liver parfait, toasted brioche grape chutney and pickled red onion

MAIN

A choice of roast sirloin of beef, loin of pork or leg of lamb

Served with Yorkshire pudding, roast potatoes, roast heritage carrot, parsnip, braised red cabbage, tenderstem broccoli and sweet potato crisp

Pan-fried seabass fillets

Brown shrimp and dill beurre blanc, pomme purée, spinach & samphire

Butternut squash, pinenut, thyme & beetroot wellington (Ve)

With Dijon & mushroom sauce, heritage carrot, roast potatoes, parsnip and tenderstem broccoli

DESSERT

Lemon cheesecake

Toasted coconut and pineapple sorbet

Banoffee pie

With biscuit crumb, glazed banana, chocolate and clotted cream

Chocolate & honeycomb terrine

Boozy berries and Chantilly cream

Spiced plum and hazelnut sundae (Ve, GF)

With plant-based ice cream and oat crumble

£10 DEPOSIT PER PERSON REQUIRED

BOOKING ESSENTIAL BY EMAILING [KITCHEN@FLOURISHATFARLEIGH.CO.UK](mailto:kitchen@flourishatfarleigh.co.uk)

[*] Can be made – **GF** Gluten Free (Gluten free ingredients are available but due to the nature of an open kitchen we cannot guarantee that the finished product will be gluten free) – **(V)** Vegetarian – **(Ve)** Vegan – **(N)** Contains Nuts.

Please inform us of any allergies or intolerances before placing your order.

Detailed information on allergens is available on request.