



'Mother's Day Afternoon Tea'

Jubilee Room
Sunday 30th March 2-4 pm
£27.95 per person

Selection of Sandwiches
Ham, Mustard, Pease Pudding (G, D, Mt)
Cream Cheese, Smoked Salmon, Cucumber (G, D, F)
Egg, Watercress (G, D, E)

Wensleydale & Leek Sausage Roll (V, D,)

Mini Cheese Scone (G, D)
Mini Fruit Scone with Butter, Jam & Cream (G, D)

Millionaires Shortbread (G, D)
Raspberry & Mango Cheesecake (G, D, E)
Homemade Chocolate Truffle (D)
Lemon and Earl Grey Genoise (D, G, E)

Freshly Brewed Pot of Tea

Glass of Prosecco

*Spring flowers included for all mums

Pre-booking is essential

Café Bowes aims to cater for all dietary requirements. Please tell us if you have any allergies or if we can adapt any of our dishes to suit your needs. We do have gluten free, vegan and vegetarian options.

(C)Crustaceans (Cl)Celery (D)Dairy (E)Eggs (F)Fish (G)Gluten (GF)Gluten Free (L)Lupin (M)Molluscs – Squid, Octopus, Mussels, Cockles (Mt)Mustard – English, Dijon, Wholegrain, French (N)Nuts (P)Peanuts (SS)Sesame Seeds (S)Sulphites (Sb)Soya Beans (Ve)Vegan

Registered Charity Number: 1079639





Delicious Two Course Mother's Day Lunch

Café Bowes
Sunday 30th March 12-3 pm
2 Course £23.95
3 Course £27.95

Starter

Roast Carrot & Corriander Soup, Croutons, Warmed Bread Roll (Ve, G, Cl)

Heritage Tomato Salad, Goats Cheese, Pesto, Pine Nuts (D)

Smoked Mackerel Pate, Beetroot, Apple, Horseradish, Sourdough Toast (F, S, Mt, G)

Main Course

Roast Topside of Peats Beef, Yorkshire Pudding, Rich Roast Gravy (G, D, E)

Salmon, Braised Leeks, Herb Crust, Beurre Blanc Sauce (F, D)

Mushroom, Spinach and Chestnut Wellington, Vegan Gravy (Ve, G)

All served With Roast Potatoes, Parsnips & Seasonal Vegetables

Pudding

Warm Chocolate Pudding, Chocolate Sauce & Marmalade Semifreddo or Vegan Ice Cream
(G, D, E, Ve)

Iced Mango, Lime & Raspberry Souffle, Coconut Shortbread (GF, D, E)

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