

## MOTHER'S DAY LUNCH

SUNDAY 15TH MARCH

CAFE BOWES

2 COURSE £24.95

3 COURSE £28.95  
STARTER

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Spring Vegetable Broth, Croutons, Warmed Bread Roll

Heritage Tomato Salad, Buffalo Mozzarella, Pesto, Pine Nuts

Smoked Mackerel Pate, Beetroot, Apple, Horseradish, Sourdough Toast

### MAIN

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Roast Topside of Peats Beef, Yorkshire Pudding, Rich Roast Gravy

Salmon, Pea Puree, Herb Crust, Beurre Blanc Sauce

Butternut Squash & Lentil Bake, Vegan Gravy, Sweet Potato Crisps

**All served with roast potatoes, parsnips & seasonal vegetables**

### PUDDING

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Warm Dark Chocolate & Ale Cake, Caramel Sauce, Vanilla Ice Cream

Lemon Curd Cheesecake, Fresh Raspberries, Vanilla Cream

Potted plant included for all mothers

**Pre-booking is essential**

**Please call Café Bowes on 01833 694605 to reserve your table or email  
[events@thebowesmuseum.org.uk](mailto:events@thebowesmuseum.org.uk)**

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

