

.H A P P Y.
Mother's Day

LUNCH MENU
8TH-10TH MARCH

APPETIZER

STUFFED BABY PEPPERS  

With spiced potatoes, cassava croquettes & a coconut based sauce.

MUMBAI CHAAT

Crispy soft shell crab served with, granny smith apple & mix leaf salad, mango & mint sauce.

MAIN COURSE

ROASTED LAMB & NICOISE POTATOES

Served with jus lié, steamed snow peas, carrots and yorkshire puddings.

JOOJEH KABOB

Chicken Breast in a traditional Persian spice marinade, served with saffron infused baby potatoes, steamed vegetables and pomegranate gravy.

SWEET & SOUR KOFTA  

Fried tapioca-soy dumplings in a tangy sauce, served with steamed rice, pak choi and lotus root.

DESSERT

TARTE AU PASSION 

Layered chocolate and passion mousse topped with white chocolate ganache,

SEASONAL FRUIT  

An assortment of fresh cut fruit.

CHEESE BOARD 

A carefully chosen assortment of fine boutique cheeses from around the world, served with crackers and accompaniments.

£28 PER PERSON.

INCLUDES A PINK ROSE & IN-HOUSE MOCKTAIL.

GLUTEN FREE & VEGAN OPTIONS AVAILABLE ON REQUEST.



VEGETARIAN



VEGAN

HAPPY.
Mother's Day

AFTERNOON TEA MENU
6TH-10TH MARCH

FINGER SANDWICHES

CORONATION CHICKEN, TOASTED ALMONDS & CORRIANDER

On Brioche Roll.

SMOKED SALMON, CHIVE CHEESE & CAPERS

On Wholemeal Bread.

CUCUMBER & DILL CHEESE 

On Bown Bread.

HUMMUS, CUCUMBER & ROASTED TOMATO  

On White Bread.

LEICESTER & PICKLE 

On Sundried Tomato Bread.

CULTURAL PLATES

INDO-CHINESE  

Bang-bang Mogo & Veg Hakka Spring Rolls. Paani Puri Shots & Sev Puri Sliders.

ARABIC 

Hummus & Tabouleh served with warm bread. Middle Eastern Chicken Taouk Wrap served with a Falafel Labneh Fattoush Pot.

ENGLISH 

Lancashire butter pie, Chicken bake. Vegan Cornish Pasty & Sausage Rolls. .

SCONES

PLAIN | FRUIT | CHEESE 

Served with strawberry preserve, clotted cream & butter.

SWEET

SELECTION OF PETIT FOURS 

MOUSSE AUX TROIS CHOCOLAT

£28 PER PERSON.

INCLUDES A PINK ROSE, IN-HOUSE MOCKTAIL & POT OF TEA/COFFEE.

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VEGETARIAN



VEGAN