



LARDER

ALL FLAVOUR. NO POMP*.

*"A mother's love cannot be measured,
it's a brilliant gem to be treasured"*

Mother's Day Menu

3 course
£40

Treat your mum this Mother's Day with a mouth watering 3 course meal at Larder. Our Head Chef, Alex Wickham, has been busy creating the perfect menu, which promises to put mum at the centre of this special Larder experience.

Create magical moments this Mother's Day filled with love, celebration and delicious dishes ready to be tucked into.

Starters

TOMATO & RED PEPPER SOUP VE

Garlic croutons, basil pesto

KATSU CHICKEN

Crispy chicken, katsu sauce, sticky coconut rice, spring onion & coriander

KING PRAWN & CRAYFISH COCKTAIL

Sun-dried tomatoes, baby gem, pickled cucumber & sourdough

BETROOT AND GOATS CHEESE TART V

Beetroot relish, goats cheese mousse, olive crumb & chive

Mains

ROAST BEEF SIRLOIN

Yorkshire pudding, beef fat carrot, creamed mash, crispy roast potatoes & gravy

LAMB SHOULDER

Spring onion mash, pea & mint purée, crispy roast potatoes & gravy

PAN ROAST SALMON

Caper & lemon crushed new potatoes, tenderstem broccoli, & béarnaise sauce

AUBERGINE PARMIGIANA V

Black olive, sun-dried tomato, truffle & parmesan roasties

Spoil your special lady with one of our sweet treats. Which one will you choose?

Desserts

CHERRY BAKEWELL

Vanilla ice cream, Amaretti crumb

BREAD & BUTTER PUDDING

Homemade vanilla custard

MILK CHOCOLATE CREMAUX

Baileys ice cream, roasted hazelnuts

SELECTION OF CHEESE

Chutney, pickled celery

Check out our extra-special mains, bursting with flavour and love.

All dishes are prepared in a kitchen where all 14 allergens are present. We can adapt dishes to suit allergies, however cannot guarantee traces of allergens will not be present.

Please note some of our vegetarian (V) dishes can be adapted for a vegan (VE) diet. Some dishes can also be adapted to suit a gluten free diet. Please ask a staff member for details.