



MOTHER'S DAY AFTERNOON TEA

Available Saturday 9th & Sunday 10th March 2024

Available from 4pm onwards

BOOKING ESSENTIAL

ASSORTED SANDWICHES

Honey glazed ham with mustard mayonnaise

Coastal cheddar cheese with chutney (v)

English Cucumber with cream cheese dill & mint (v)

Coronation chicken

Scottish smoked salmon with a lemon Crème fraîche

Egg mayonnaise & watercress (v)

SWEET SELECTION

Freshly baked fruit & plain scones

Dorset clotted cream & strawberry preserve

Selection of miniature cakes, pastries & tartlets

Vegan & Gluten-free options available on request

SELECTION OF DORSET TEAS & COFFEE

Breakfast Tea | Camomile | Foraged Fruits | Earl Grey Tea | Green Tea

| Blackberry Syllabub | Mint | Ginger & Sunshine Tea

| 20 per person

CHAMPAGNE AFTERNOON TEA

Afternoon tea and glass champagne

| 25 per person

Treat yourself

BOTTOMLESS AFTERNOON TEA

Afternoon tea & unlimited Prosecco

| 35 per person

| 5 deposit per person

INCLUDES A FREE GIFT FOR ALL MUMS

MOTHER'S DAY LUNCH MENU

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STARTERS

POACHED SALMON

With a champagne hollandaise sauce

DUCK & PLUM SALAD

Mixed leaves & roasted plums

SPICED BUTTERNUT SQUASH SOUP (VG)

Crusty bread & butter

CHICKEN LIVER & REDCURRANT PARFAIT

Mixed leaves, toasted brioche & chutney

SOUTH COAST SCALLOPS

Minted pea purée & crispy pancetta (3 supplement)

All starters GF by special request

MAINS

ROAST KIMMERIDGE TOPSIDE OF BEEF

With Yorkshire pudding & horseradish sauce

ROAST KIMMERIDGE LEG OF LAMB

With Yorkshire pudding a port & redcurrant jus (3 supplement)

ROAST KIMMERIDGE LEG OF PORK

With Yorkshire pudding, stuffing, crackling & apple puree

POACHED SALMON IN A VERONIQUE SAUCE

(grape, white wine & cream)

BEETROOT WELLINGTON (V) (VG by request)

All GF by special request

All served with roast potatoes, parsnips, chantenay carrots,
mange tout, garden peas, swede & red cabbage |

Add dauphinoise potatoes | 5, Add cauliflower cheese | 5

DESSERTS

Lemon Posset with handmade shortbread (GF by request) |

Raspberry & pistachio semifreddo with mixed berry coulis (GF) |

Salted caramel cheesecake & vanilla ice cream | Classic Tiramisu |

Mixed fruit crumble & ice cream (GF) (VG by request)

2 Courses | 27 3 Courses | 32

Children's (under 12's) 2 courses | 15

BOOKING ESSENTIAL | 5 deposit per person

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