

# Wild Flor

## MOTHERING SUNDAY LUNCH CLUB

10th March 2024

A delightfully seasonal Sunday lunch, by George Upshall

Recommended welcome aperitif

Todoli citrus fizz £11

Welcome Snacks

Cheese & nettle gougere / stuffed piquillo / wild leaf arancini

First Course with WF bread & butter

Smoked salmon, brillat savarin, lemon & caper

\*petit chablis

Salad of beetroot, horseradish & fine herbs (pb)

\*cinsault rosé

Main Courses

all served with baked mash & purple sprouting with orange

Roast chicken, leek & potato sauce

\*viognier

Plaice, seaweed beurre blanc, cucumber & dill

\*sauvignon blanc

Roast artichokes, wild garlic & spelt (pb)

\*gruner veltliner

Dessert

Rum baba

\*jurancon

Dark chocolate tart with bitter citrus caramel (pb)

\*banyuls

Welcome snacks followed by three courses

£50

\*Suggested drinks arrangement; three excellent wines £30 per person

Pescatarian, vegetarian or plant-based option available with advance notice when booking

Please inform us of your allergies & dietary requirements.

Our kitchen contains nuts & game dishes may contain shot.

Your bill additions; a discretionary service charge of ten percent will be added to your bill. As an industry partner, £1 will be added to every bill in support of Table Talk Foundation who provide the 'Adopt a School' food education program for children & support the local hospitality industry with mental health awareness courses. This donation can of course be removed at your discretion.