

Mother's Day

AFTERNOON TEA

SATURDAY 14TH MARCH

12PM – 4PM

£21.95 | £27.95 WITH A GLASS OF PROSECCO

CHILDREN'S £12.95

*full payment required upon booking

FRESHLY BREWED TEA & COFFEE

SELECTION OF SANDWICHES:

CORONATION CHICKEN

HONEY ROAST HAM & TOMATO

FREE RANGE EGG & CRESS

MONTEREY JACK CHEESE & PICKLE

SMOKED SALMON & CREAM CHEESE

SAUSAGE ROLL

CHEESE & CHIVE SCONES

FRUIT SCONE

WITH CLOTTED CREAM & TIPTREE STRAWBERRY JAM

VICTORIA SPONGE

MINI LEMON TART

CHEESECAKE TREAT

DECORATED SHORTBREAD BISCUIT

MINI CHOCOLATE ECLAIR

Mother's Day

LUNCH



SEE
OVER FOR
MENU

SUNDAY 15TH MARCH

12PM – 6PM

2 COURSE £27.00

3 COURSE £32.00

CHILDREN'S

2 COURSE £15.00

3 COURSE £20.00

*£10.00pp deposit and pre-order required
for tables of 8 or more.

Mother's Day

LUNCH MENU

STARTERS

TOMATO & BASIL SOUP

(VG/GFA)

Served with petit pain

SMOKED SALMON

& PRAWN ROULADE

CREAM CHEESE & DILL

(GFA)

Served with brown bread & butter

CHICKEN LIVER PÂTÉ

(GFA)

With toasted flutes & salad garnish

MAINS

ROAST SIRLOIN OF BEEF, FRENCH TRIMMED CHICKEN BREAST
OR ROAST LEG OF LAMB (GFA)

MEDITERRANEAN VEGETABLE TART (VG)

All served with roasted potatoes, honey roast parsnips and carrots,
seasonal vegetables, stuffing, Yorkshire pudding (gfa) and gravy

SEABASS WITH PARSLEY & LEMON BUTTER

Served with rosemary roasted new potatoes and seasonal vegetables

PIGS IN BLANKETS £3.50 | CAULIFLOWER CHEESE £3.50

DESSERTS

APPLE & BLACKBERRY CRUMBLE

Served with custard or ice cream

LEMON TART (GFA)

Served with clotted cream

SALTED CARAMEL CHEESECAKE

Served with ice cream

CHOCOLATE & COCONUT TART (VG)

With fresh raspberries, vegan vanilla ice cream

BOOKING REQUIRED

CALL US TO BOOK  01502 560 567

or email enquiries@coachhousesuffolk.co.uk

  @THECOACHHOUSESUFFOLK

COACHHOUSESUFFOLK.CO.UK 

