

# Mother's Day

## at Food for Thought

Sunday 30th March  
12pm - 2:30pm (last sitting 2:30 pm)

Booking is essential.

Please speak to our reception team or phone 01244 532 350 to book.

A non-refundable **deposit of £10 per person** is required at the time of booking.

Please pre-order your food by completing and returning this form to **enquiries@gladlib.org** by the **23rd March**.

Alternately please phone our Reception Team on 01244 532 350 with your pre-order details.

Please ensure you make us aware of any dietary requirements or allergies when pre-ordering.

Contact name and number:

Preferred time of meal:

12pm - 2:30pm

Please write the name of each diner below along with their choice for each course.

Please tick if you have an allergy or dietary requirement and a note below.

Dietary requirements

Parsnip & apple soup

Bbq chicken wings

Smoked salmon

Garlic mushrooms

Roast beef

Roast gammon

Mushroom wellington

Aubergine 'lasagne'

Honey salmon

Bread & butter pudding

Chocolate beetroot cake

Trio of mini desserts

Ice cream

Cheeseboard

Name of diner	Dietary requirements	Parsnip & apple soup	Bbq chicken wings	Smoked salmon	Garlic mushrooms	Roast beef	Roast gammon	Mushroom wellington	Aubergine 'lasagne'	Honey salmon	Bread & butter pudding	Chocolate beetroot cake	Trio of mini desserts	Ice cream	Cheeseboard

Notes on dietary requirements:



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## Starters

Parsnip and apple soup with Henllan bread and butter  
(gf available, vg available)

BBQ chicken wings with sweetcorn salsa (gf)

Smoked salmon with roasted balsamic beetroot & horseradish yoghurt (gf)

Creamy garlic mushrooms & spinach on toasted Henllan bread  
(vg, gf available)

## Mains

Roast Beef with Yorkshire pudding and all the trimmings (gf available)

Honey roasted gammon with all the trimmings (gf available)

Herby mushroom Wellington with all the trimmings (vg)

Roasted root veg & aubergine 'lasagne' with crispy seasonal salad (gf, vg)

Honey & soy roasted salmon with pickled radish & Asian salad

## Desserts

Homemade cranberry & white chocolate bread and butter pudding served with custard

Homemade chocolate beetroot cake with vanilla ice cream (vg, gf)

Trio of mini desserts

Mini sticky toffee pudding, mini poached pear topped with Biscoff crumb, mini banoffee pie with warm toffee sauce

Mario's Welsh ice cream

Vanilla, chocolate & strawberry (vg available)

Welsh cheeseboard served with a selection of crackers, chutney & fruit

Yorkshire tea or filter coffee to finish  
v, vegetarian vg, vegan gf, gluten free

1 Course £15.50    2 Courses £25.50    3 Courses £28.50  
Young guests aged 14 and under    1 course £10.50    2 courses £20.50    3 Courses £23.50