**Mothering Sunday**

**Sunday 14th March 2021**

**Unfortunately, we will not be able to host Mothering Sunday this year.**

**Instead, here at the Cadeleigh we have developed a 2 or 3 course Mothering Sunday feast.**

**This is available to collect cold and reheat at home with the instructions provided.**

 **It is also available to takeaway hot and ready to eat.**

**Orders taken by email only at thecadeleigharms@gmail.com**

**Bacs payment upon ordering.**

**A collection slot will be allocated for each order.**

**When collecting your order, be aware of social distancing and other people collecting their order.**

**Our takeaway packaging is provided by London Bio Packaging and is close to our hearts with our ethos on sustainability and keeping it green!**

**Last orders for this will be Thursday 11th March.**

**Mothering Sunday Takeaway**

**Sunday 14th March 2021**

**To Start**

Wild Garlic Soup, Pickled Flowers & Smoked Cheese Crouton [S] Ve

 Salcombe Clotted Cream Crab Tart with Smoked Chilli & Basil [G,E,D,Cr]

Chicken Liver Parfait, Pistachio, Chutney & Sourdough [G,E,D,N]

**Mains**

Thai Style Cauliflower Steak with Spiced Coconut & Coriander Sauce [N] Ve

Newlyn Hake, Smoked Pancetta, Sprout Tops & Herb Crème Fraiche [F,D] (Can be made pescatarian).

Local Chicken Breast, Charred Leek, Crispy Capers & Nettle Pesto [D]

Matt & Mim’s Devon Ruby Beef with Mini Yorkies & Horseradish Crème Fraiche [G,E,D]

Local Rump of Lamb with Pine Nut & Parsley (£4sup) [G,E,D]

​Crispy Devon Pork Belly with Spiced Apple Purée [Ce]

All served with seasonal vegetables and potatoes. Roast meats with mini yorkies and gravy.

​​​**Our Roast options are also available as gluten free.**

**Dessert**

Dark Chocolate Crémeux with Candied Nuts [E,D,N] V (Can be made vegan).

Rhubarb Crumble Pavlova & Rhubarb Vodka Syrup [E,D]

**2 Course - £17.50**

**3 Course - £23**

**Children’s Main Course - £8 (Suitable for up to 11 years old).**