



RH Reigate Hill

Mother's Day

at Reigate Hill

Sunday 30th March 2025

3 Course Meal

or

Afternoon Tea

A £10 per person deposit is required to secure your booking, deposits are non-refundable.



3 Course Meal

Adults £39.95

Children £16.95

*Under 12's- 2 course

WELCOME DRINK

Raspberry Limoncello Cooler

AMUSE BOUCHE

Parmesan Shortbread topped with Cream Cheese, Sun Dried Tomato & Black Olive Tapenade

STARTERS

Trio of Salmon: Gin & Juniper Berry Gravalax, Smoked Salmon, Salmon Tartare, served with a Lemon & Herb Dressing and Salt & Pepper Croutes

Hot Honey Torched Goats Cheese served on a Swedish Salad (Beetroot, Sour Cream, Mayo, Horseradish & Crisp Apple)

Ardennes Pate served on a Bed of Rocket, Onion Marmalade, Vine Roasted Tomatoes & Crostini

Sweet Potato Soup topped with Toasted Pumpkin Seeds and Coconut Cream (VG, GF, DF)

MAINS

Roast Beef OR Roast Chicken & Stuffing- with Yorkshire Pudding, Roast Potatoes, Buttered Carrots, Roast Parsnips, Cauliflower Cheese, Medley of Green Vegetables & Gravy

Pan Fried Cod Loin nestled on a Bed of Pea Puree, Crushed New Potato & a Medley of Green Vegetables- served with a Lemon & Dill Buerre Blanc

Wild Mushroom & Camembert Wellington- served with a Mushroom Risotto, Thyme Roasted Vine Tomatoes, Tenderstem Broccoli and a Tomato Jus (VE)

DESSERT

Strawberry & Prosecco Torte

Apple & Blackberry Crumble Tart with Custard or Cream

Warm Brownie served with Red Berries & Cream, Marshmallows & Chocolate Sauce

Banoffee Pie with Caramelised Bananas



Afternoon Tea

£29.95 pp

DRINKS

Raspberry Limoncello Cooler
Tea/Coffee

SANDWICHES

Cucumber, Dill and Creme Fraiche
Coronation Chicken
Smoked Salmon and Cream Cheese
Ham and Tomato

SCONES

A selection of Plain, Fruit and Cheese
Scones with Clotted Cream and Jam

CAKE

A Selection of Afternoon Tea Cakes



GLUTEN-FREE, DAIRY-FREE AND OTHER DIETARY
OPTIONS AVAILABLE ON REQUEST FOR BOTH
MENUS