

BRISTOL OLD VIC EVENTS

MOTHERING SUNDAY LUNCH in COOPERS' HALL

Coopers' Hall was built in 1744 as a grand banqueting hall & sets the scene beautifully for this special day of bringing people together to eat, drink & be merry.

Served 11.45am - 4pm
3 courses £27.95 / children (aged 10 and under) £15.00

Pre order fizz or wine for the table ready for your arrival. Please ask to see our drinks menu.

STARTER

Sharing boards of artisan cured meats, marinated roasted Mediterranean vegetables, olives, toasted almonds, sea salt & rosemary focaccia, balsamic & olive oil served to the table

MAIN

Please choose one main course per person.

Overnight slow roast shoulder of lamb, mint sauce

Confit belly of pork, crackling & apple sauce

Pulled whole roast chicken, lemon, thyme & garlic, swage & onion stuffing

Butternut squash, chick pea, lentil & cranberry roast, salsa verde & gravy (vv) (gf)

All mains are plated and served with a Yorkshire pudding accompanied by sharing bowls of Rosemary & garlic roast potatoes (vv) (gf), cauliflower & cheddar cheese (v), roasted root vegetables (vv) (gf), seasonal greens (vv) (gf) and jugs of gravy (gf)

PUDDING

Please order one dessert per person from the choices below

Chocolate & salted caramel mousse, vanilla cream, honeycomb & biscuit (v)

Bristol sherry trifle (v)

Fresh fruit salad (vv) (gf)

Coconut & vanilla riz au lait, mango & toasted rice (vv)

A selection of artisan cheeses, chutney, crackers & grapes (supp £2.50 pp)

Due to the nature of catering in this historical space all menu choices must be pre-ordered at least 14 days prior to the event. Please make us aware of any dietary or allergy requirements when ordering as, regrettably, we may struggle to cater for any last-minute requests made on the day.

(v) - suitable for vegetarians (vv) - suitable for vegans. Gluten free options are available upon request.