

# **Suggestions for Mother's Day 2024**

**Mother's Day is on Sunday 10 March 2024. If you want to spoil your mum or someone you regard as a mum then we have some ideas for you.**

## **Mums are "Inn" for a treat this year at the Dalmore Inn**

Make it a Dalmore Inn Mother's Day this year with a day out to the Blairgowrie restaurant which has one of the largest selections of dishes to choose from this Mother's Day.

Arnaud Merrouche, the General Manager said: "We're not restricting Mother's Day guests to a set menu this year. We have our full all day dining menu running, plus some delicious daily specials which cover starters, mains and desserts.

"We're offering flexibility as not everybody wants a full three courses, your mum might want to choose from our light lunch menu, or she may fancy a steak off the steak menu, or a full three course including dessert. We have something for everyone, including a children's menu."

Choose from a host of delicious dishes at The Dalmore Inn, all of which showcase Scotland's larder, with worldwide influences. Dishes such as Cauliflower Katsu, Fillet of salmon with pea and prawn risotto and smoked tomatoes, Panko breaded chicken caesar burger, and a duo of lamb loin and shoulder with braised lentils, pancetta and roast celeriac.

“Our chefs take great pride in putting together imaginative, well presented dishes. We also have plenty of vegetarian choices,” said Arnaud. “When it comes to desserts, we really come into our own with all desserts made fresh on the premises. New choices include cranachan parfait with raspberry sorbet and honeycomb, caramelised banana mille feuille with chocolate mousse, banana curd and caramel drizzle, plus passionfruit & white chocolate cheesecake.

“Remember, we also have our Dalmore Inn gift vouchers for a perfect gift for mum, “ added Arnaud. “Or if she likes gin and tonic, we have our own signature Dalmore Inn gin which you can buy in the restaurant, specially labelled up for Mother’s Day. It’s a minty fresh gin, created for us by renowned distillers, Persie, and reminiscent of a forest floor walk with pine needles and eucalyptus.”

Further details [www.dalmoreinn.com](http://www.dalmoreinn.com)



Dalmore Inn

# Enjoy afternoon tea at home

Tesco suggest you make a scone or two and enjoy afternoon tea at home. The essential trick is that the scones must be eaten fresh – preferably warm from the oven.

Surprise your mum with a home-made high tea worthy of a queen. Begin with a twist on the classic [Raspberry Scones](#) – a fruity delight with a unique touch that's sure to get the rest of the family flocking round.



Fo  
r  
sc  
on  
es  
th  
at  
ar  
e  
bo  
th  
li  
gh  
t  
an  
d  
de  
li  
ca  
te  
ly  
sw  
ee  
t,  
st  
ar

t  
by  
mi  
xi  
ng  
T  
es  
co  
Se  
lf  
Ra  
is  
in  
g  
Fl  
ou  
r  
(£  
0.  
79  
)  
wi  
th  
T  
es  
co  
Go  
ld  
en  
Ca  
st  
er  
Su  
ga  
r  
(£  
2.

45

).

Th

en

,

co

mb

in

e

*Te*

*sc*

*o*

*No*

*Ad*

*de*

*d*

*Su*

*ga*

*r*

*Pi*

*nk*

*Le*

*mo*

*na*

*de*

(£

0.

80

)

wi

th

so

me

de

li

ci

ou

sl  
y  
fl  
uf  
fy  
T  
es  
co  
Br  
it  
is  
h  
Wh  
ip  
pi  
ng  
Cr  
ea  
m  
(£  
1.  
35  
)  
an  
d  
ge  
nt  
ly  
po  
ur  
ov  
er  
th  
e  
dr  
y  
in

gr  
ed  
ie  
nt  
s  
to  
fo  
rm  
a  
so  
ft  
,  
cr  
ea  
my  
do  
ug  
h.  
Fo  
r  
a  
bu  
rs  
t  
of  
fl  
av  
ou  
r  
an  
d  
co  
lo  
ur  
in  
ev  
er



y  
bi  
te  
,  
mi  
x  
in  
a  
pa  
ck  
of  
ta  
ng  
y  
ye  
t  
sw  
ee  
t  
Te  
sc  
o  
Ra  
sp  
be  
rr  
ie  
s  
(£  
1.  
80  
).

To achieve perfectly golden scones, Jamie Robinson, Executive Chef at Tesco recommends brushing the tops with a light egg wash before baking. This will give them a beautiful shine and a slightly crisp exterior. When serving, add a spoonful

of *Tesco Seedless Raspberry Jam (£0.89)* and a generous dollop of whipped cream, creating a combination that's not only visually stunning but also incredibly tasty.

To complement a homemade afternoon tea, the *Tesco Finest Crème Eclairs (£3.50 or £2.95 on CCP)* beautifully balance the rustic charm of raspberry scones. These classic choux pastries are generously filled with strawberry conserve and lusciously whipped British cream, topped off with a layer of strawberry Belgian white chocolate fondant and a hand-applied layer of white chocolate icing. Present the sweet treats alongside a pot of *Tesco Finest English Breakfast Tea (£2.60)* or make a well-deserved toast to mum by popping open a bottle of *Tesco Finest Prosecco Brut (£8.00)*

## Take Mum to the Manor this Mother's Day

The Old Manor Hotel at Lundin Links is looking forward to welcoming mums this Sunday for Mother's Day with a free handmade bracelet for all mums and grans who come along to eat at the hotel. A two course menu at £26.95 each is available all day from 12 noon til 8.30pm to offer diners as much time as possible to enjoy the day.

Meals will be served in the hotel's Seaview conservatory restaurant, which has views across the golf course down to the sea.

"This is my first Mother's Day since I took over as Operations Director," said Steven Carleschi. "I'm looking forward to welcoming all the mums and grans coming to celebrate with us. I'm sure they will enjoy our delicious food, and the bracelet is just a little gift from us to thank them for their custom. We have value for money to the fore with a fantastic choice of dishes served all day until 830pm."

“There’s something for everyone, and we’ve kept the price point as affordable as possible so that families can get together this Mother’s Day as we know how difficult it has been for everybody over the past few years. Our ingredients are locally sourced wherever possible, as we work with many of Fife’s finest suppliers to ensure consistency in our food and drink offering.”

Dishes on the Mother’s Day menu include chargrilled, locally sourced lamb leg steak with rosemary roast potatoes, aubergine, black garlic and roasted red pepper pesto; east neuk smoked haddock, served with poached egg, and a pea and asparagus risotto, and a free range chicken terrine with wild mushrooms, prunes, bacon and crispy chicken skin. A choice of desserts are also available.

Further details [www.theoldmanorhotel.co.uk](http://www.theoldmanorhotel.co.uk)



Old Manor Hotel, Lundin Links

# Have a bright & beautiful afternoon tea at The Caledonian

Peacock Alley, located at the heart of The Caledonian in Edinburgh, is now serving Bright & Beautiful Springtime Afternoon Tea, perfect for Mother's Day and Easter.

Enjoy a diverse array of sandwiches crafted by head chef Ryan MacFarlane, including Sun-Blush Tomato Tartlets and Mortadella with Pistachio Mascarpone. Followed by an exquisite pastry selection, featuring selections such as the ***Flutter Around Butterfly*** (Rhubarb Compote & Elderflower Custard Stuffed Matcha Cookie) and ***One Little Speckled Egg*** (Crunchy Chocolate, Marsala Crèmeux & Coffee Petit Gateau), this expertly crafted menu is certain to delight.

Standing proudly at the West End of Princes Street, this former Victorian railway building hotel nestles in the shadow of the imposing Edinburgh Castle. Formerly the station concourse and ticket office, Peacock Alley represents the historic heart of the Caley, and is imbued with the peerless style and sophistication of this famous former railway hotel – the perfect setting for an elegant afternoon tea.

*The Bright & Beautiful Afternoon Tea is available in Peacock Alley, The Caledonian daily from 12:30 – 4pm, from 19th February to 10th April. Gluten free, vegan, and children's menus are also available. Priced at £119 for two or £30 for children. The menu can be viewed [here](#).*

*Bookings can be made by emailing [caledonian.dining@waldorfastoria.com](mailto:caledonian.dining@waldorfastoria.com) or calling the reservations team directly at 0131 222 8832.*



*Bright & Beautiful Afternoon Tea in Peacock Alley, The Caledonian*

## Luxurious home dining with Côte at Home

Côte at Home have launched a special Mother's Day luxurious home dining menu designed by Gordon Ramsay's former executive chef Steve Allen.

The highly respected chef, who has worked at Michelin starred restaurants, has used the finest ingredients to showcase classic French cuisine for Mother's Day.

Steve and his team have created a delicious Beef Wellington, known as one of the hardest dishes to cook at home, with a sumptuous three course meal ready in less than 90 minutes.

The three course Mother's Day special starts with Pont-l'Évêque cheese with pickled carrots and cucumber, almond



romesco dip, sourdough baguette & truffle saucisson. The main course Beef Wellington with peppercorn sauce is served alongside confit new potatoes, rosemary roasted root vegetables and braised red cabbage. To finish the three course meal there's a special dessert of chocolate roulade with pistachio ganache and cherry compote. This three course meal for four people costs £114.95.

If you prefer a different main course Côte At Home has the same box but with Duck Confit and Orange Jus instead of the Wellington and this is for two and four people (£54.95/£99.95). The two person option comes with 2x Crème Caramel instead of the roulade.

And if you really want to make Mother's Day special try the Weekend French Breakfast Box at £39.95 with a selection of continental treats and English style breakfast. This Côte At Home favourite is perfect for those who have lunch plans and fancy breakfast in bed or a lazy brunch!

The Mother's Day home cooking treats are available now to pre-order for delivery from 6th – 9th March. Delivery times are between 7am and 9pm, if you're planning to enjoy your delivery for Mother's Day itself Côte recommends ordering for delivery on the 9th March.

Côte's Executive chef Steve Allen said: "We're delighted to have launched our Mother's Day collection with one of my favourite dishes, Beef Wellington, which uses fillet steak from our own butchery, wrapped in flaky puff pastry and served alongside our decadent peppercorn sauce. It's easy to cook and means you have more time on the big day to spend with your loved ones."

Delivered direct to your door, ordering Côte at Home is very simple. See <http://www.coteathome.co.uk/> for more details.



Côte at Home's luxurious home dining menu designed by Gordon Ramsay's former executive chef Steve Allen.

## Mother's Day at The Ivy Collection

From the 6th until the 12th March, the Ivy Collection has a host of different ways to spoil your Mum, Gran or any special person in your life – with a complimentary Penhaligon's candle for those booking the set menu.

The **Mother's Day Weekend Breakfast**, features a selection of dishes curated from The Ivy's breakfast menu. Start with your choice of juice or smoothies, Mini Viennoiseries, including, croissants and pain au chocolat and then choose one from three favourites, Eggs Benedict with Hand-pulled Ham, toasted muffin, poached free-range hen's eggs and hollandaise sauce, Buttermilk Pancakes, with Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce or Crushed Avocado and Roasted Tomato, on dark caraway toast with pomegranate, sesame, toasted seeds and coriander.

***Available til 10:45am on Saturday 9th and Sunday 10th March, priced at £19.50 per person.***

The **Mother's Day All-Day Menu** has a wide range of The Ivy favourites for guests to choose from. Highlights to start include, the Robata Grilled Chicken Skewers with bang bang peanut sauce, or Twice-baked Gratinated Cheese Soufflé with basil and lovage pesto. Sumptuous mains include, Artichoke and Sweet Potato Tagine, Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous or the classic Chicken Milanese, Brioche-crumbed chicken breast with baby plum tomatoes, capers and rocket. To finish, guests can enjoy a special Mother's Day treat, Strawberry and Elderflower Trifle, layered Savoiardi biscuits with strawberries, lavender and vanilla cream.

To add an extra touch, diners who book this set menu will receive a special gift for their mother, a mini Comoros Pearl Votive candle from Penhaligons.

***Available from 11:30am 6th – 12th March. Two courses for £27.50 or Three courses for £32.50, add a glass of The Ivy Champagne for £10***

To complete the Mother's Day experience at The Ivy Collection, St-Germain have created **three extraordinary cocktails** especially for the weekend. A fresh and floral selection, using the classic St-Germain elderflower liquor as a base, the St-Germain Hugo Spritz is for Prosecco lovers, (£12.00), the Elderflower Martini uses vodka, Lime juice, Cranberry juice and Pomegranate syrup (£12.00) and the St-Germain Mother's Day Spritz features Cucumber vodka, Citric blend, Green Strawberry bitters, Prosecco and Soda water (£14.50)

***To book a table, visit <https://ivycollection.com/book-a-table/>***





Mother's Day at The Ivy Collection

## Beauty brunch at Lady Libertine

Popular Edinburgh bar and restaurant [Lady Libertine](#) is launching a series of wellness themed events which focus on self-care with a side of brunch and cocktails. This begins with a **Bobbi Brown Beauty Brunch** on Sunday 24th March, featuring a delicious brunch followed by a choice of two drinks and a masterclass with expert makeup artists – making it a perfect Mother's Day option. Tickets are £35 per person, available [here](#).

The wellness brunch series will continue throughout the year, focussed on hosting female founded businesses with sustainable credentials. More information on upcoming events from the Lady Libertine [website](#).



Lady Libertine

## Bakery treats

From *baklava buns* to *chocolate and sesame cruffins*, grab some pastries for a Mother's day breakfast from [Twelve Triangles](#), run by pioneering bakers Emily Cuddeford and Rachel Morgan. Started in 2015, there are now six sites in the city, producing pastries, sandwiches, salads and ferments as well as their signature slow, cold-fermented sourdough and a retail range of jams, caramels and granola.



Twelve Triangles

Or let your Mum lie in while you join the queue at [Lannan Bakery](#) in Stockbridge for seasonal specials such as the *rhubarb and custard tart* or *blood orange danish*. Lannan opened its doors in July and is the first bakery from Scottish baker Darcie Maher. It offers a weekly-changing menu combining Maher's signature bakes, from classic viennoiserie to *custard*



*slices, yum yums and iced buns, with limited-run creations using local and seasonal produce including lemon meringue tarts, dauphinois pastries and crème brûlée danishes.*



The Lannan Bakery

# Sharing roast and a selection of gifts at Gusto Italian

Gusto Italian is offering a scratch card to Mums on every Mother's Day meal booking on March 10th, which will reveal a gift they can enjoy on their next visit, such as a complimentary G&T or dessert.

The Mother's Day menu will include their Sunday Sharing Roast with all the trimmings. For £45.95, the Sunday Sharing Roast for two people includes a selection of Sirloin of Beef, Roast Chicken, Porchetta-style Pork Belly & Crackling and 3-meat ragù shepherd's pie. It's served with roasties, Yorkshire puddings, beef fat carrots, cauliflower in a carbonara sauce, greens, braised red cabbage and a jug of gravy. Guests can select an additional portion for just £23.95. To complement, guests can enjoy the roast and a bottle of Negroamaro, Masseria Borgo Dei Trulli IGP for a total of £75.

To celebrate beyond Mother's Day, Gusto Italian Gift Cards are available to give the gift of delicious experiences with a variety of options such as a monetary gift card, Pizza Experience, Chef's Table Experience, Steak Experience for two, Bottomless Brunch, and more.

Kat Schofield, Head of Marketing at Gusto Italian, said, *"At Gusto Italian every day is a special occasion, but we are particularly excited to spend this Mother's Day celebrating the inspirational women in our guests' lives. All mother figures will be given a scratch card on the day to reveal their exclusive gift from our team."*

Bookings can be made at <https://gustorestaurants.uk.com/book/>



Gusto Italian