Easter Sunday 21st April 2019



Starters

Leek & Roquefort Soup (v)

warm homemade bread and herb butter

Slow Cooked Chicken & Ham Hock Terrine

pickled carrots and courgettes, red pepper ketchup and stone bread croute

Seared Jumbo Prawn & Squid

mini Thai spiced potato rosti, cucumber and lemon balm salsa

Marinated Pan Fried Halloumi (v)

served on Ratatouille, topped with dressed rocket salad

Asparagus Spears (v)

confit garlic butter sauce, poached eggs, puff pastry parcel

Mains

Roast Loin of Free Range Pork with crisp crackling and apple ketchup

Slow Roast Leg of British Lamb rubbed with rosemary and confit garlic

Roast Sirloin of British Beef with herb and mustard crust

Above traditional roasts all served with Yorkshire pudding, crisp roast potatoes, honey roast parsnips, steamed market vegetables, cauliflower cheese, herb crushed carrots with brown butter and a red wine gravy

Free Range Chicken Supreme

stuffed with mushroom and cheese, served with crispy serrano ham and spring onion risotto

Pan Roasted Salmon Fillet

baby prawns in herb beurre blanc, tender stem broccoli with toasted almonds and fondant potatoes

Vegetarian Platter: (v)

- Sun-blushed tomato gnocchi
- Toasted English muffin topped with wild mushrooms and white wine cream
 - Plum tomato, baby mozzarella, basil oil and spinach leaves

Desserts

Hot Cross Bun Bread & Butter Pudding with mini chocolate egg and vanilla ice cream (v)

Bitter Chocolate Mousse with coconut coated marshmallow and orange sorbet (v)

Lemon Meringue Tart with raspberry sorbet and lime and strawberry salsa (v)

Caramelised Spiced Peach Pain Perdu with lemon mascarpone and honeycomb (v)

Artisan Cheese Board a selection of artisan made cheese, with celery and apple salad, homemade chutney, almond biscuits and crackers (v)

£30.95 per person - £14.95 per child

(v) - suitable for vegetarians

Before ordering please notify your server of any food or drink allergies/intolerances. A 10% gratuity will be added to your total bill which is distributed equally between all staff on duty.

Children's Easter Sunday Menu

for 10 years → under

If your child has any dietary allergies or intolerances please speak to your server before ordering.

STARTERS

Mozzarella sticks (v)

with sweet tomato salsa f3.95

Garlic Ciabatta (v)

£2.50

Kids Crudités (v)

breadsticks, carrot and cucumber batons served with tomato salsa £2.95

MAINS

Roast Leg of British Lamb

Roast Sirloin of British Beef

Above roasts served with Yorkshire pudding, crisp roast potatoes, honey roast parsnips, steamed market vegetables, cauliflower cheese, herb crushed carrots and gravy £8.50

Pan Fried Chicken Breast

with broccoli and French fries £6.95

Homemade Cod Goujons

with garden peas and French fries £6.95

Macaroni Cheese (v)

£4.95

DESSERTS

Chocolate Brownie (v)

with mini chocolate egg ice cream

£3.95

Fruit Salad (v)

£3.50

Scoop of Ice Cream

please ask for todays choices and vegetarian options (v)

£1.50

(v) - suitable for vegetarians

