



EASTER SUNDAY LUNCH

STARTERS

French onion soup with cheese croute G, D, SD

Glazed goat's cheese with beets, rocket and candied walnuts SD, N, D

Traditional prawn cocktail, brown bread and butter C, D, G, SD

Duck rillettes with sloe gin & date compote with toasted brioche G, D, SD, E

Chicken & ham terrine with piccalilli and sourdough croute SD, D, G

MAIN COURSES

Roasted topside of beef with Yorkshire pudding and rich roast gravy G, D, SD

Roast loin of pork, sage & onion stuffing, with roast potatoes and pigs in blankets D, G, SD

Braised shank of lamb with colcannon mash and rosemary sauce D, SD

Salmon fillet with crushed new potatoes, wilted greens with chive and prawn butter F, D, SD, C

Roasted root vegetable & goats cheese strudel with red pepper fondue G, D, SD

DESSERTS

White chocolate & raspberry trifle D, G

Apple & pear crumble with honey custard D, G, E

Lemon tart with raspberry compote and dusted meringue D, G

Chocolate & Baileys cheesecake with toffee sauce D, G

Trio of cheeses with fruit chutney D, G, SD, CE