

EASTER SUNDAY LUNCH

STARTERS

- (v) Salad of chargrilled vegetables and mozzarella topped with croutons
Pressed terrine of ham hock and baby leeks, hazelnut dressing
(v) Cream of carrot and coriander soup
Freshly baked crab and Scottish smoked salmon tart with crème fraîche
(v) Sliced galia melon served with a strawberry and pineapple salsa

MAIN COURSES

- Roast English sirloin with Yorkshire pudding and red wine sauce
Gently roasted leg of Welsh lamb with a traditional redcurrant and mint sauce
Pan fried fillet of Scottish salmon on a light spinach and nutmeg sauce
Oven roasted chicken supreme with mushroom and Madeira sauce
(v) Mille-feuille of spring garden vegetables, basil and pine nut pesto

DESSERTS

- (v) Orange flavoured bread and butter pudding with cointreau soaked raisins
(v) Glazed lemon tart on a red fruit coulis
(v) Warm chocolate brownies with vanilla ice cream and raspberry sauce
Light vanilla panna cotta with poached pears and shortbread biscuit
(v) Selection of cheeses with celery, grape and biscuits (£2.50 SUPP)

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Fresh tea or coffee with chocolate mint (£2.50 SUPP)

£22.95

(£13.50 FOR CHILDREN 12 YEARS & UNDER)

*(v) Suitable for vegetarians
Some of our menu items contain nuts and other allergens.
Some menu items may also contain small fruit stones and fine bones.
There is a small risk that tiny traces of these may be in any other dish or food served here.
Please ask one of our team for more information.*

