

Easter Sunday Menu

Starters

Spring Verdi Minestrone Soup (V)

Ham Hock Knuckle Terrine (DF)

served with a rhubarb & apple chutney and toasted walnut bread

Beetroot Gravalax (GF)

served with a lemon chive crème fraiche and an orange & watercress salad

Pressed Ratatouille Terrine (Vg/DF/GF)

with roasted red pepper pesto, toasted pine nuts and pea shoots

Mains

Roasted Sirloin of Beef

*marinated in mustard & thyme, served with roasted potatoes,
Yorkshire pudding, seasonal vegetables and a red wine jus*

Roasted Leg of Lamb (GF/DF)

*studded with rosemary & garlic, served with roasted potatoes,
seasonal vegetables and a lamb jus*

Lemon and Thyme Roasted Chicken

*served with a sage & apricot pistachio stuffing, roasted potatoes,
seasonal vegetables and a chicken jus & bread sauce*

Baked Fillet of Cod

*with a lemon herb crust, crushed new potatoes,
seasonal vegetables and a parsley sauce*

Mediterranean Gateaux (Vg/DF/GF)

served with a tomato coulis and wilted spinach

Desserts

Cadbury's Crème Egg Brownie (V)

with vanilla ice cream

Vanilla Panna Cotta (GF)

served with a mixed berry compote and raspberry coulis

Lemon Frangipane Tart (V)

served with cherry ice cream

A Selection of English and Continental Cheese (V)

served with biscuits, celery and grapes

Coffee and Petit Fours

£36.50 per person

D.F – Dairy Free G.F – Gluten Free V – Vegetarian Vg - Vegan

Some of the menu can be adapted for intolerances. Please ask for further details