

Easter Sunday Lunch

-STARTERS-

Chef's homemade leek and potato soup

Smoked salmon and prawn roulade

Tomato, red onion, mozzarella tower, honey mustard, dressed leaf

Dovetail of honeydew melon, winterberry compote

-MAIN COURSES-

Roasted leg of lamb, minted gravy

Smoked haddock and spring onion fish cake, wilted spinach
beurre blanc sauce

Roasted chicken fillet, thyme flavored jus

Stuffed pepper with feta, olives and courgette, provençal sauce

All served with roast potatoes ~ honey roasted parsnips
creamed savoy cabbage ~ jug of roast gravy

-DESSERTS-

Bakewell tart, clotted cream

White chocolate and raspberry mousse

Profiteroles filled with cream topped with warm chocolate sauce

Selection of cheese and biscuits

Freshly brewed coffee or a selection of teas

19.95 per person
10.95 per child (6 – 13 years)

Any special dietary requests or food allergies should be notified at the time of reservation.
All prices are inclusive of VAT.