

EASTER SUNDAY MENU SUNDAY 31ST MARCH 2024

TO START

Carrot and Coriander Soup

served with garlic and herb croutons (*df, v, vg*) (*gf adaption available*)

Smoked Chicken and Ham Hock Terrine

served with piccalilli and a mixed cress salad

Panko Breaded Fish Cake

served with tartar sauce, lemon pearls and pea shoots (*df*) (*gf adaption available*)

Tomato and Red Onion Marmalade Puff Pastry Galette

served with toasted pine nuts, rocket leaf and basil oil (*df, v, vg*)

MAIN COURSE

Roasted Mustard and Thyme Marinated Sirloin of Beef

served with roast potatoes, Yorkshire pudding, seasonal vegetables and a bay leaf and red wine jus (*df*)

Roasted Leg of Lamb

studded with rosemary and garlic served with roast potatoes, seasonal vegetables
and a port and redcurrant sauce (*gf, df*)

Roasted Chicken Supreme

served with cranberry and orange stuffing, roast potatoes and a wild mushroom and tarragon sauce
(*df*) (*gf adaption available*)

Pan Seared Salmon Fillet

with lemon and chive crushed new potatoes, seasonal vegetables and tomato coulis (*gf, df*)

Nut Roast

rolled in beetroot powder served with roast potatoes, seasonal vegetables and a chestnut sauce
(*df, gf, v, vg*)

DESSERT

Cadbury's Creme Egg Chocolate Brownie

with vanilla pod ice cream (*v*)

Lemon Posset

topped with diced mango served with shortbread biscuits (*v*) (*gf adaption available*)

Banoffee Pie

with chocolate sauce and caramelised banana (*v*)

Salted Caramel Brownie

served with a vegan vanilla ice cream (*gf, df, v, vg*)

A Selection of English and Continental Cheese

served with biscuits, chutney, celery and grapes (*v*) (*gf adaption available*)

COFFEE AND PETIT FOURS

£36.50 PER PERSON

df – Dairy Free gf – Gluten Free v – Vegetarian vg – Vegan
Some of the menu can be adapted for intolerances. Please ask for further details

EASTER SUNDAY CHILDREN'S MENU SUNDAY 31ST MARCH 2024

STARTER

Garlic Bread

with or without Cheese

Tomato Soup

Crudités with Dips (*gf,df, v,vg*)

MAIN COURSE

Roast Chicken

served with roast potatoes and seasonal vegetables

Roast Beef

served with roast potatoes and seasonal vegetables

Fish Goujons

with Chunky Chips and Peas

Butcher's Cumberland Sausages

with Mashed Potatoes and Mixed Vegetables (*df, gf*)

Penne Pasta

with Home-Made Tomato Sauce and Grated Cheddar Cheese (*v,vg*)

DESSERT

Chocolate Brownie

with Vanilla, Chocolate or Strawberry Ice Cream

Fresh Strawberries

with a Chocolate Sauce Dip (*gf,v*)

Selection of Ice Creams (*gf,v*)

3 COURSES + DRINK* + EASTER HUNT

£20.00 12 YEARS & UNDER

£10.00 UNDER 4'S

***DRINK INCLUDES ORANGE JUICE, APPLE JUICE OR SQUASH**

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