



Easter Sunday Lunch

Starter

Terrine of ham hock and foie gras with cauliflower purée and piccalilli

Oriental style duck leg with salad, green papaya, chilli and garlic

Traditional smoked salmon with caviar and shallot dressing

Jerusalem artichoke velouté with truffle croutons and parmesan

Classic crab and prawn cocktail with tempura prawn and Mary Rose sauce

Main courses (served from the carvery)

Choice of roast lamb, roast pork and turkey with traditional accompaniments

Slow cooked lamb shank, tagine sauce

Honey roast gammon

Roast fillet of cod, pea purée and salsify served with a potato rösti and salsa verde

Parsley gnocchi with glazed baby beetroot, served with rocket and parmesan salad

All of the above are served with Roast potatoes, new potatoes, cous cous, mixed vegetables, cauliflower gratin

Dessert

Bakewell tart, almond ice cream

Coconut panna cotta, spicy mango sorbet

Steamed sticky toffee pudding, butterscotch sauce

White chocolate and raspberry trifle, raspberry ripple icecream

Selection of cheese with biscuits and grapes

£28.50 per person

Children 3 – 12 years, Half Price. Children Under 3 years, Free

Price is inclusive of GST

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.