

# EASTER SUNDAY MENU

3 COURSE MENU - £35PP

## — STARTERS —

WILD GARLIC & POTATO SOUP

CHICKEN LIVER PARFAIT  
fig relish, sourdough

KING PRAWN & CRAB COCKTAIL  
bloody mary sauce, brown bread & butter

ASPARAGUS & POACHED EGG  
parmesan, brioche

SMOKED HADDOCK FISH CAKE  
buttered spinach, hollandaise

BRAISED BEEF CROQUETTE  
celeriac, red wine jus

## — MAINS —

CUMBRIAN ROAST LEG OF LAMB  
duck fat roast potatoes, panache greens, honey roast carrots, mint jus

ROASTED CUMBRIAN BEEF SIRLOIN  
carrot and swede, honey roasted parsnips, duck fat roast potatoes, wilted greens, red wine jus

FISH PIE  
cheddar & chive mash, fine beans

PAN ROASTED CHICKEN BREAST  
potato dauphinoise, charred baby leeks, wild mushroom, red wine jus

HERB CRUSTED HAKE FILLET  
parmesan, asparagus & pea risotto

SPRING VEGETABLE GNOCCHI  
pea purée, mint pesto

## — DESSERTS —

CHOCOLATE MOUSSE TERRINE  
pistachio nuts, mint anglaise

STICKY TOFFEE PUDDING  
vanilla ice cream

VANILLA PANACOTTA  
macerated red fruits, hazelnut granola

LEMON CURD ETON MESS  
pickled blackberries, blackcurrant sorbet

3 SCOOPS OF ICE CREAM  
rum and raison, pistachio, honeycomb