



EASTER MENU

2 COURSES £28

3 COURSES £33

STARTERS

SPRING VEGETABLE & HERB SOUP

Served in a large tureen, crusty bread, olive oil

SMOKED SALMON & CITRUS PLATTER

Smoked salmon, lemon wedges, capers, creme fraiche, rye & butter

HOT CROSS CHEESE FONDUE

Mature cheddar, brie, spiced fruit chutney, warm hot cross style rolls

HAM HOCK TERRINE

Piccalilli, croutes, salad garnish

MAIN COURSE

TRADITIONAL ROAST LAMB

Slow-roasted lamb, rich lamb jus, mint sauce

ROAST BEEF & RED WINE JUS

Served with yorkshire puddings & pan gravy

LEMON & HERB ROAST CHICKEN

Golden roast chicken, garlic, thyme, natural roasting juices

VEGAN SPRING VEGETABLE WELLINGTON

Seasonal vegetables, lentils, herbs, wrapped in crisp pastry

Served To The Table With

Crispy Roast Potatoes, Honey Glazed Carrots & Parsnips, Buttered Seasonal Greens, Cauliflower Cheese, Gravy, Sauces

DESSERT

TRADITIONAL BREAD & BUTTER PUDDING

Spiced custard, Vanilla Cream

LEMON TART

Raspberry Coulis, light, fresh & perfectly sharp

CHOCOLATE EASTER NEST BROWNIES

Rich chocolate brownies, mini eggs

FRESH FRUIT & BERRY PLATTER

Served with dairy-free sorbet