



# 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