

Easter Menu

Sunday 9th April 2023

Starters

Homemade Leek and Potato Soup served with a Bread Roll (v).
Panko Breaded Goats Cheese with Mixed Garden Leaves, Olives, Sun Blushed Tomatoes finished with Pesto (v).
Confit Salmon with a la Rousse Salad, Black Caviar and a Dill Crème Fraiche.
Chicken & Apricot Terrine, Grape Jelly, Homemade Onion Bread.

Main Course

Traditional Roast Beef with Yorkshire Pudding & Pan Roast Gravy
Roast Loin of Pork served with Apple Sauce & Pan Roast Gravy.
The above are served with Roast Potatoes & Seasonal Vegetables
Pan Fried Salmon Supreme with Celeriac Mash and a Smoked Bacon, and Spring Cabbage Fricassee.
Mushroom, Spinach and Goats Cheese Filo Wellington with Béarnaise sauce served with seasonal Vegetables (v).

Desserts

Butterscotch glazed Sticky Toffee Pudding with Toffee sauce and Vanilla Ice Cream.
Chefs Pavlova – Crisp Meringue with Fresh Berries and Passionfruit Syrup.
Bread & Butter Pudding served with Vanilla Scented Custard.
Chefs Selection of Dairy Ice Creams & Sorbets.

Freshly Brewed Tea or Coffee & Homemade Fudge

£21.95 for Two Courses | £26.95 for Three Courses

Includes Chocolate Eggs for all Children