



Easter Sunday

SUNDAY LUNCH MENU

Starters

Seafood Chowder, Soda Bread & Salted Butter (GFA)

Seared Fillet of Beef Carpaccio served with Wild Rocket & Parmesan (GF, V Beetroot Alternative Available)

Warm Artichoke, Spinach & Cheese Dip served with Toasted Pitta (V, GFA)

Herby Chicken Terrine, Homemade Piccalilli & Toasted Sourdough (GFA)

Main Courses

Slow Roasted Leg of Rosemary infused Lamb, Yorkshire Pudding & Red Wine Jus (GFA)

Herby Butter Basted Turkey Crown, Yorkshire Pudding, Apple Sauce & Stuffing (GFA)

Honey & Cayenne Glazed Ham, Yorkshire Pudding & Apple Sauce (GFA)

Salmon En Crouete with a Watercress, Dill & Cream Sauce

Mediterranean Vegetable & Feta Tart (V)

All served with Roast Potatoes, Chef's Potatoes & Seasonal Vegetables

Homemade Desserts

Hot Cross Bun & Butter Pudding & Custard (V)

Traditional Egg Custard Tart (V)

Lemon Posset, Blueberry Compote & Almond Shortbread (V, GFA)

Trio of Cheese, Crackers & Homemade Chutney (V, GFA)

3 Courses: £27 / 2 Courses: £24

Cheese Board to Share: £7.50pp