

Easter Lunch Menu



Starters

Roasted tomato and basil soup

Served with herb croutons and rustic warm bread and butter

Classic crab & prawn cocktail with prawn beignet,

Crab and prawns cocktail with deep fried crispy battered prawn and Marie Rose sauce served with iceberg lettuce and Melba toast

Smoked duck salad

Smoked tender duck breast with Du Puy lentils, orange segment dressing and rocket salad

Creamy garlic mushrooms

Mushrooms cooked with shallots, garlic, thyme, and cream served with ciabatta bread

Main Course

Roast beef striploin with homemade Yorkshire pudding

Served with roast potatoes, carrots, seasonal vegetables, and red wine jus

Garlic studded leg of lamb

Served with roast potatoes, carrots, seasonal vegetables, and mint gravy

Roast fillet of Cod

Served with honey-glazed carrots, thyme roast potatoes, seasonal vegetables, and Provençal sauce

Spinach & ricotta Tortellini

Handmade stuffed pasta with classic tomato arrabbiata sauce and parmesan cheese

Sweets

Poached pear with toffee sauce and vanilla ice cream

Eton Mess

whipped cream with mixed berries and meringue

Homemade bread & butter pudding

served with custard

Dark chocolate fondant with vanilla ice cream

