

# Easter Sunday

## SPECIAL MENU

Two Courses: £26pp // Three Courses - £32pp

### STARTERS

**Soup of the Season**, *Rustic Bread*

**Pan fried Red Mullet**, *fennel & orange salad*

**Mini chicken Caesar salad**

**Chicken liver pate**, *toasted brioche*

**Tomato terrine**, *baby leaves, balsamic glaze*

### MAIN COURSES

**Roast Beef**, *Roast potatoes, mashed potatoes, seasonal vegetables, Yorkshire pudding*

**Roast Pork**, *Roast potatoes, mashed potatoes, seasonal vegetables, Yorkshire pudding, sage & onion stuffing*

**Roast Lamb**, *Roast potatoes, mashed potatoes, seasonal vegetables, Yorkshire pudding*

**Half roast chicken**, *Roast potatoes, mashed potatoes, seasonal vegetables, Yorkshire pudding, sage & onion stuffing*

**Roast Salmon fillet**, *Roast potatoes, seasonal vegetables, dill cream*

**Fig & Goat's cheese parcel**, *Roast potatoes, seasonal vegetables*

**Vegetable wellington**, *Roast potatoes, seasonal vegetables*

### DESSERTS

**Apple & rhubarb crumble**, *served with custard*

**Warm sugar waffle**, *ice cream, toffee sauce*

**Fresh fruit salad & sorbet**

**White chocolate and lemon cheesecake bomb**, *vanilla ice cream*

**Selection of ice cream**, *please ask for choices*

V: Vegetarian VE: Vegan GF: Gluten-Free

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.  
Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin  
N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

