

EASTER SUNDAY MENU

24.50 PER PERSON

LIVE
ENTERTAINMENT
2PM & 4PM

STARTERS

Homemade Soup of the Day

Warm bread roll and butter

Chicken Liver and Brandy Pate

Plum and Cox apple chutney, sourdough crackers

Red Pepper Hummus (v) (vg) (gf)

Falafel crumb, toasted pumpkin seeds, rocket oil, oat cakes

Creamy Garlic Paris Brown Mushrooms (v)

White wine, chive, toasted ciabatta

MAIN COURSES

Roast Leg of Spring Lamb

Roast potatoes, honey and rosemary roasted root vegetables, greens, Yorkshire pudding, roast gravy

Roast Chicken Breast

Roast potatoes, honey and rosemary roasted root vegetables, greens, Yorkshire pudding, roast gravy

Smoked Cheddar Crumble Hake Fillet

Zesty crushed new potatoes, sweet pea and spring onion cream, crispy samphire

Butternut Squash and Lentil Wellington (vg)

Char grilled tenderstem broccoli, diced garlic herb roasted potatoes, gravy

DESSERTS

Warm Belgian Toffee Waffle

Vanilla ice cream, toffee sauce

Cinnamon Sugared Dipping Churros

Salted caramel and chocolate sauces

Chocolate Orange Tart (vg)

Plant base pouring cream

Chocolate Fountain

Dipping Fruit, Dipping Donut, Chocolate Eggs