

Easter Sunday Lunch

Amuse Bouche

# <u>Starters</u>

Leek and Potato Soup with Wild Garlic Crouton

Prawn Cocktail Baby Gem Cup

Chicken and Herb Terrine, Micro Salad

Smoked Haddock and Quail Scotch Egg with Creamed Leeks

# Main Course

Grand Reserve Sirloin of Beef with Yorkshire Pudding and Red Wine Jus \*Our beef is served Pink unless otherwise requested\*

Roast Saddle of Lamb, Wet Salad, Roast Potatoes

Lemon Sole, Crab, Buttered New Potatoes, Caper Butter Sauce

Vegetable and Chickpea Tagine, Couscous

# Pre Dessert

Pineapple Panna Cotta

# **Desserts**

Homemade Sticky Toffee Pudding with Vanilla Ice Cream Marble Chocolate Cheesecake with Raspberry Tuille Coconut and Mango Parfait, Meringue Shards, Mango Curd Selection of English Cheeses, Chutney and Crackers

# £49

\*\*We cannot guarantee the removal of all fish bones, so we do advise caution when consuming our fish meals as the may contain trace amount of bone\*\*