



## *easter sunday menu*

3 COURSES £35

Spinach & wild garlic soup served with a parmesan croute

Salmon, beetroot mousse, capers, mixed peppers & a lemon dressing

Warm goats cheese & caramelised red onion tart served on a bed of mixed leaves, fresh basil & parmesan dressing & a balsamic drizzle

Chicken liver pate served with caramelised onion & toasted brioche



Roast Sirloin Beef served with seasonal vegetables, roast potatoes, Yorkshire pudding & a red wine jus

Roast leg of lamb served with seasonal vegetables, roast potatoes, mint sauce & a lamb jus

Pan fried seabass served with chomp potatoes, spinach puree & a mixed pepper salsa

Vegetarian roast nut wellington served with seasonal vegetables & a tomato coulis



The chocolate orange: Orange Sorbet, chocolate crisps & chocolate orange soil

Sticky Toffee pudding with a rich toffee sauce & caramel ice cream

Apple tart served with caramel sauce & vanilla ice cream

Lemon curd tart with an Italian meringue topping with lemon sorbet