

# Easter Sunday

## MENU



Sunday 5<sup>th</sup> April 13:00-17:30

2 Courses £29.50 3 Courses £33.50

### STARTERS

*Cream Of Broccoli & Stilton Soup GA/V*  
*Homemade Foccacia*

*Pork Belly Poppers*  
*Soy & Ginger Glaze, Pineapple Salsa*

*Brandy & Port Chicken Liver Parfait GA*  
*Pear & Apple Chutney, Crostini*

*Beetroot & Goats Cheese Tart GA/V*  
*Rocket & Balsamic Glaze*

*Panko Aubergine Bites V/V+*  
*Curry Sauce, Corriander Chutney*

*Smoked Mackrel Pate GA*  
*Lemon wedge, Crostini*

### MAIN COURSE

All Served With Yorkshire Pudding, Thyme Roasted Potatoes, Maple Roasted Carrot & Parsnip, Green Beans, Cauliflower Cheese & Beef Dripping Gravy (Vegan Gravy Available)

*28 Day Aged Striploin GA*  
*Served Pink*

*Roasted Pork Loin with Crackling GA*  
*Sage & Onion Meat Stuffing*

*Seared Seabass GA*  
*Lemon Butter, Crispy Capers*

*Pan Roasted Chicken Supreme GA*  
*Sage & Onion Meat Stuffing*

*British Braised Lamb Shank GA*  
*Minted Gravy*

*Beetroot & Three Nut Roast V/VA+*  
*Vegan Gravy*

### DESSERT

*Mini Egg Double Chocolate Brownie V*  
*Vanilla Ice cream, Chocolate Sauce*

*Lemon Posset V*  
*Shortbread Biscuit*

*Homemade Classic Tiramisu*  
*Pouring Cream*

*Mini Egg Cheesecake V*  
*Vanilla Ice Cream*

*Cheese & Biscuits*  
*Cropwell Bishop Stilton, Brie, Smoked Cheddar*  
*Quince, Chutney, Crackers, Grapes*