

EASTER SUNDAY LUNCH

1 COURSE £20.00 | 2 COURSES £29.00 | 3 COURSES £38.00

TO BEGIN

Jerusalem Artichoke Soup, In-House Focaccia (V)(VE)(GF Opt)

Traditional Prawn Cocktail, Bread & Butter (GF Opt)

Ham & Pea Terrine, Piccalilli, Toasted Sourdough, Dressed Rocket (GF Opt)

Beetroot Carpaccio, Avocado Mousse, Black Onion Seed Rice Cracker (V)(VE)(GF)

MAIN SHOW

6 Hour Braised Beef, Yorkshire Pudding, Thyme Roast Potatoes (GF Opt)

Slow Roast Leg of Lamb, Thyme Roast Potatoes (GF)

Butter Roast Turkey, Cranberry Stuffing, Thyme Roast Potatoes (GF Opt)

Nut Roast, Thyme Roast Potatoes, Vegan Red Wine Jus (V)(VE)(GF)

All dishes served with seasonal Vegetables, Red Wine Jus (meat dishes) & Cauliflower Cheese

TO FINISH

Hot Cross Bun & Butter Pudding, Vanilla Bean Crème Anglaise (V)

Apple, Mixed Berry & Almond Crumble, Vanilla Bean Crème Anglaise (V)

New York Baked Cheesecake, Mixed Berry Compote (GF)

Spiced Rice Pudding Croquettes, Almond Praline, Coconut Coulis (V)(VE)(GF)