

# EASTER SUNDAY LUNCH

## STARTERS

Watercress Soup, rustic bread & butter **G, D Ce**

Prawn Cocktail served in a filo basket **C Mu F E G D**

Marinated Garlic Mushrooms, bruschetta & rocket **G D**

Potted Crab, smoked paprika butter, toasted sourdough **C Mu E D G**

Chorizo Scotch Egg on a black pudding & bacon birds nest **Sd G E**

Stilton & Guinness Pate, balsamic onion & sun blushed tomato chutney, toast **D Sd G**

## MAIN COURSES

*Roast Topside of Beef, horseradish sauce **G D E Mu***

*Roast Leg of Lamb, white onion sauce **G D E***

*Roast Crown of Turkey, lemon & tarragon stuffing. **G D E***

*All above served with garlic & herb roasted potatoes. Yorkshire pudding, maple roast root vegetables and seasonal vegetables*

*Chicken Supreme, creamy mushroom sauce, garlic & herb roasted potatoes and seasonal vegetables **D Mu***

*Garlic & Peppered Hake Fillet, baby baked potatoes, wilted spinach, grilled tomato. **F D***

*Vegan Lentil & Walnut Roast, maple roast root vegetables and baby potatoes **G Ce***

## DESSERTS

Chef's apple crumble & custard **G D**

Double chocolate & mini egg brownie, clotted cream ice cream **G D E S**

Mixed berry tart, with creme patisserie and Chantilly cream **G D E**

Chocolate mint ice cream sundae, chunks of chocolate mint, vanilla & chocolate ice creams, topped with whipped cream and a flake. Drizzle of dark chocolate sauce **S D G**

Lemon cheesecake, candied lemon and Chantilly cream **G D**

Trio of Cheese & Crackers, celery and chutney. **G D Ce Sd**