

Easter

MENU

Starters

Homemade roasted plum tomato and tarragon soup

Sautéed chestnut mushrooms in a creamy garlic sauce, served with
toasted ciabatta

Ham hock terrine with piccalilli and warm focaccia bread

Prawn & crayfish salad with Marie Rose sauce, served with malted
bloomer bread

Mains

Roast topside of beef with horseradish sauce

Roast leg of lamb with mint sauce

Roast loin of pork with apple sauce and herb stuffing

All roasts served with Yorkshire pudding,
roast potatoes, creamy mashed potatoes, and a selection of seasonal
vegetables

Baked sea trout with herb-roasted new potatoes
tender stem broccoli, and a white wine & spring onion cream sauce

Butternut squash and lentil Wellington with herb-roasted
new potatoes in a rich tomato sauce

Desserts

Cream Egg cheesecake with chocolate ganache

Hot cross bun bread and butter pudding with vanilla custard

Mixed berry Eton mess with whipped cream and crushed meringue

Limoncello cheesecake with raspberry syrup

Easter

Sunday 5th April

1,2&3 course
Lunch

Children - £15.95
Adults 1 course £22.95
Adults 2 Course £27.95
Adults 3 Course £34.95

Kids activity
packs

Afternoon tea

Traditional
Afternoon Tea
£27.50 Adult
£12.95 Children

To make a reservation, call 01325 509906.

Full payment is required at the time of
booking.

