

EASTER SUNDAY

2 Courses £20, 3 Courses £24
childrens menu available

STARTERS

Home-made Pea and Mint Soup*

served with a warmed roll

Spicy Cornish Crab Cakes

served with chilli jam and watercress

Ham Hock and Parsley Terrine

*pressed tender ham hock, split peas, flat leaf parsley
and a hint of wholegrain honey mustard
served with piccalilli and toasted ciabatta*

Tomato and Mozzarella Salad

*vine tomato and mozzarella dressed with fresh basil and balsamic dressing
topped with red onion and parmesan shavings*

MAINS

Roasted 'Corner Cut' Topside of Beef

served with horseradish sauce and yorkshire pudding

Roasted Leg of Lamb with Rosemary and Garlic

served with mint sauce and yorkshire pudding

Roasted Turkey Crown

served with stuffing and cranberry sauce

Home-made Nut Roast with Cranberry and Pistachio (ve)

served with cranberry sauce and vegetable gravy

*All accompanied by gravy, roast and new potatoes with sides of
broccoli and cauliflower cheese*, carrots, peas and seasonal cabbage
(* vegan or vegan substitute available)*

DESSERTS

Luscious Lemon Slice

*buttery shortbread base topped with a tangy lemon curd
served with blue berries and crème fraîche*

Summer Fruit Tartlets with Crumble Topping

*Sweet Crust pastry base filled with mixed berries
and topped with crumble and toasted oats
served with vanilla icecream*

23 ct Real Gold Brownie

*Filled with dark chocolate chunks and topped with
a layer of caramel and finished with a chocolate mirror glaze
finally topped with 23ct gold flakes*

Cheese and Biscuits

Selection of Cheeses

Vegan Vanilla, Chocolate or Raspberry Ice creams available