



Easter Menu

Starters

Garden pea soup with truffle oil

Poached duck egg with asparagus and hollandaise sauce

Smoked salmon and crème fraiche terrine with orange gel and mixed leaves

Broccoli and stilton tart with honey mustard dressing

Mains

Roast shoulder of lamb with olive crushed potatoes, ratatouille and a rosemary jus

Hake fillet with mash potato, purple broccoli and a parley sauce

Chicken breast with fondant potato, creamed leeks, tarragon oil and red wine jus

Cauliflower tempura with quinoa, roasted almonds and asparagus

Desserts

Rhubarb crème brulee tart with rhubarb sorbet

Chocolate delice with homemade chocolates filled with white chocolate ganache and vanilla ice cream

Selection of cheeses

Fruit platter with fruit sorbet



Adult_3 Course - £30.95

Child (12-3) _ 3 Course - £20.95

Child (0-3) FREE

For any specific dietary requirements or allergies, please ask a team member

