



EASTER SUNDAY MENU

STARTERS

Chef's Homemade Soup

Carrot & coriander soup, served with bloomer bread
(V) (Gf on request)

Ham Hock Terrine

Ham hock terrine with homemade Piccalilli, toasted bloomer & mixed leaves
(Gf on request)

Chilli & Coriander Crab Cake

Hand pressed crab cake made with locally sourced crab, coriander & spring onion, served with a sweet chilli mayonnaise dip & mixed leaves

Sautéed Mushrooms

Sautéed mushrooms in a creamy garlic & herb sauce, served with toasted ciabatta
(V) (Gf on request)

THE MAIN EVENT

Beef Brisket

Pork Belly

Chicken Supreme

Mushroom Pithivier

Shoulder of lamb (£4 supplement)

Served with chef's homemade yorkshire pudding, crispy roast potatoes,
seasonal vegetables & gravy
(V & Gf on request)

DESSERTS

Easter Cheesecake

Mini egg cheesecake, served with chocolate soil & chantilly cream

Farmhouse Crumble

Rhubarb & ginger compote, topped with brown sugar oat crumble,
served with custard or vanilla Ice cream

White Chocolate & Lemon Trifle

A delicious blend of Limoncello soaked sponge, zesty cream with a white
chocolate crumb & candied lemon

Chef's Sticky Toffee Pudding

Chef's traditional sticky toffee pudding, served with vanilla Ice cream

2 Courses £27.95pp 3 Courses £29.95pp

