

Easter Menu

Sunday 31st March 2024

Starters

Homemade Leek and Potato Soup served with a Bread Roll (v, gf, ve)

Easter Meatloaf, Pickled Onions & Roasted Red Pepper (df)

Prawn, Apple & Celery Salad, Marie Rose & Seeded Bread (gf)

Baked Mushrooms with Stilton Rarebit & dressed Rocket finished with Balsamic (V)

Main Course

Traditional Roast Beef with Yorkshire Pudding & Pan Roast Gravy (gf)

Roast Shoulder of Pork served with Crackling & Sage Gravy. (gf)

The above are served with Roast Potatoes & Seasonal Vegetables

Lamb & Leek Stew, with Creamy Mash Potatoes & Greens (gf)

Pan Fried Salmon Crushed New Potatoes, Medley of Seasonal Greens,
Leek & Caper Sauce (gf)

Lentil, Butternut Squash Moussaka, with Sun Blush Tomatoes & Olive Salad (v, ve, df)

Desserts

Sticky Toffee Pudding with Butterscotch Sauce and Honeycomb Ice Cream.

Vanilla Crème Brûlée served with Crumbly Shortbread

Classic Eton Mess, Chantilly Cream, Berry Compote & Crisp Meringue (df option)

Warm Chocolate Brownie with Chocolate Sauce & Vanilla Ice Cream (df)

£21.95 for Two Courses | £26.95 for Three Courses

Includes Chocolate Eggs for all Children

Please speak to a member of our team should you have any special dietary requirements, allergies, or intolerances.

Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011.

(GF-) Gluten Free | (DF) Dairy Free | (V) Vegetarian | (VE) Vegan