

Easter Menu 2018

Homemade soup of the day
chunky granary bread & butter

Trio of melon

with a fresh raspberry coulis

Grilled goats cheese

with marinated beetroot

Duck liver parfait

granary toast & Cumberland sauce

Roast leg of Lamb

with all the trimmings & minted gravy

Mushroom & potato curry

served with rice

Breast of chicken topped with pancetta

served with a creamy cheese sauce, potatoes & asparagus spears

Slow cooked Carolina Steak

braised in red wine with mushrooms & onions, with creamed potatoes,
roast potatoes & vegetables

Seared Salmon supreme

with a strawberry & basil relish, potatoes & vegetables

Lemon posset

with fresh cream

Chocolate brownie

served with ice cream

Bailey's chocolate cup

served with cream

Eton Mess

crushed meringue, strawberries & cream

Followed by freshly brewed tea or coffee

Any 2 courses £15.95 or 3 courses £18.95