



# Easter Sunday Menu

SUNDAY 8<sup>TH</sup> APRIL 2012



## STARTERS

Leek and Potato Soup finished with Crème Fraîche and Chives (v)

Salmon, Prawn and Smoked Haddock Fishcake with Homemade Tartare Sauce and Rocket Salad

Chicken and Ham Hock Terrine with an Apple and Grape Chutney

Asparagus and Rocket Salad with Parmesan Shavings and a White Truffle Vinaigrette (v)

## MAIN COURSES

Roasted Topside of Beef with Yorkshire Pudding

Roasted Leg of Lamb infused with Rosemary and Thyme

Honey and Mustard Glazed Ham

Baked Fillet of Salmon with Roasted Peppers, Tomato Provençal and a Herb Crust

Tartlet of Goats Cheese and Spinach with a Basil Pesto (v)

*All served with Roast Potatoes, Seasonal Purple Sprouting Broccoli, Creamed Leeks  
and a Panache of Vegetables*

## DESSERTS

A Selection of Ice Creams

Lemon Tart with Citrus Crème Fraîche

Black Forest Trifle with Kirsch topped with Cream and Chocolate Shavings

Rhubarb Crumble with Custard

A Selection of Cheeses served with Biscuits, Grapes and Celery

THREE COURSE LUNCH @ £17.00 / TWO COURSE LUNCH @ £14.00 / COFFEE @ £1.50