

Easter Sunday Lunch Menu

STARTERS

Selection of cured meats, Chorizo, bresola
Marinated olives and artichokes & balsamic onions
Chargrilled & pickled vegetables
Homemade Pates & terrines
Poached Fresh salmon with thousand Island Glaze
Mini Prawn cocktails
Smoked and cured fish
Hand carved Iberico ham Mixed variety of House salads and dressings

MAIN COURSE

Roast sirloin of Beef with Yorkshire pudding
Spit roasted garlic and thyme free range chicken
Roasted Leg of English Lamb
Seared cod, fennel tomato & olive with basil crumb
Portabella mushroom, Israeli cous cous lemon and tarragon, wild garlic pesto
Spinach and ricotta tortellini with pine nuts and rocket

SELECTION OF VEGETABLES & POTATOES

Cauliflower Mornay
Roasted Root Vegetables
Spring braised cabbage
Sugar snaps, broccoli, peas & mange tout
Duck fat roasted potatoes
Buttered new potatoes
Sage and onion stuffing

DESSERT BUFFET

Peach crumble cake
Mango & vanilla panna cotta
Hazelnut and raspberry meringue
Banoffee sundae
Milk chocolate & orange profiteroles
Tropical fruit trifle
Orange frosted Carrot cake
Fresh fruit, lemongrass syrup
Selection of Cup Cakes
English Cheese Board Selection