

A decorative border featuring pink and grey Easter eggs, green leaves, and pink flowers with black centers, framing the menu text.

Easter Sunday Menu

Served in our Garden Brasserie from 12:30pm - 2pm

Booking is required to avoid disappointment

To Start

Leek, pea and watercress soup served with chive crème fraiche
Parma ham, brie and sweet chilli bruschetta with a pea shoot salad
Chicken Caesar salad with shaved parmesan, garlic croutons and Caesar dressing

Smoked salmon and salmon roulade with a citrus mayonnaise and orange salad

Wild mushroom risotto balls with rocket salad and basil pesto

For the Main

Roast topside of beef with Yorkshire pudding, roast potatoes, and rich pan gravy

Roast loin of pork with sage and onion stuffing, Yorkshire pudding, roast potatoes and pan gravy

Roast leg of lamb with Yorkshire pudding, roast potatoes and pan gravy
Baked salmon with a herb crust, sauteed potatoes, wilted spinach and a chive hollandaise sauce

Grilled sea bass with crushed new potatoes and a sundried tomato, olive tapenade

Broccoli and blue cheese tart with cherry tomato, red onion and walnut dressed salad

To Finish

Hot cross bun bread and butter pudding with custard

Chocolate mini egg cheesecake with caramel sauce and vanilla ice cream
Orange panna cotta with caramelised orange compote and biscotti biscuit
Raspberry Bakewell tart with raspberry gel and Chantilly cream
Chefs cheese selection with crackers, celery, and grapes

2 Courses: £28.00 per person

3 Courses: £35.00 per person