



Easter Sunday Menu

STARTERS

- Leek & Potato Soup**, Country Bread
- Prawn & Smoked Salmon Cocktail**, Marie Rose Sauce, Iceberg Lettuce
- House-Made Hummus**, Marinated Peppers, Mint, Dressed Chickpeas, Sumac & Pitta Bread
- Chicken Liver Pate**, Red Onion Chutney & Toasted White Bread
- Goats Cheese & Beetroot Terrine** with Pesto Dressing

MAIN COURSES

All Roasts are Served With Beef Dripping Roasted Potatoes, Fresh Vegetables, Cauliflower Cheese, Gravy & Reece's Yorkshire Puddings.

- Roast Sirloin of Beef**, Horseradish Sauce
- Roast Loin of Pork**, Apple Sauce
- Half Roast Chicken**, Pigs in Blankets & Stuffing

- Pan Fried Sea Bass**, King Prawns, Lemon Mashed Potato & Butternut Squash, Pine Nut & Lemon Oil Dressing
- Mushroom Risotto**, Truffle Oil and a Wild Rocket Salad
- Butternut Squash and Brie Wellington**, Roast Potatoes, Red Pepper Coulis

PUDDINGS

- Winter Berry Frangipane Tart**, Hot Homemade Custard
- Clementine Posset**, Cranberry Compote and Cinnamon Shortbread
- Sticky Toffee Pudding**, Butterscotch Sauce with Clotted Cream or Vanilla Ice Cream
- Baked White Chocolate and Raspberry Cheese Cake**, Red Fruit Compote & Cream
- Winter Fruit Crumble**, Poached Fruits with a Shortbread Crumble Topping Served with Hot Homemade Custard
- Homemade Ice Creams and Sorbets**
- Selection of British Cheese**, Biscuits Homemade Chutney
- Affogato**, Vanilla Ice Cream & Espresso Coffee

2 Courses - £22.50

3 Courses - £28.50