

Easter Sunday Luncheon

Wild Mushroom Velouté, black truffle and wild garlic

Salmon and Prawn Fishcake, Caesar salad, seven minute egg, caviar

Confit Duck and Caramelized Fig, turnip, pickled carrot, radish, frisée

Smoked Feta, Orange and Melon Salad, toasted pine kernels, grapes, mint,
olive oil



Locally Reared Roast Beef, pomme purée, roast potatoes, Yorkshire pudding,
pan juices

Pan fried Wild Seabass, thai noodle broth, sesame, ginger, chilli, prawn, fennel

Chicken Supreme, garlic, walnut, spinach, pommes purée, seasonal vegetables

Asparagus and White Chocolate Risotto, parmesan tuille



Rhubarb & Jamaican Ginger Trifle, ginger biscuit

Lemon Meringue Pie, textures of raspberry

A Selection of Ice Creams & Sorbets

A Selection of Cheese, chutneys, homemade walnut bread

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Freshly Brewed Coffee with Petits Fours

£39.50 for 3 courses per adult

£19.75 for 3 courses per child (12 years and under)

Prices are per person including vat

Major allergens intentionally used as ingredients are: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide
Please make your waiter aware of any known allergies or special dietary requirements.