



Easter Sunday Menu

Starters:

Parsnip & Toasted Almond Soup, Baked Roll & Butter (v/ve/gf avail/df avail)

Chicken Parfait, Apple & Beer Chutney and Char-Grilled Ciabatta (gf)

Honey Dew Melon Fan & Poached Berries (v/ve/gf/df)

Classic Prawn Cocktail, Marie-Rose Sauce and Bread & Butter (df/gf avail)

Mains:

Roast Striploin of British Beef, Rosemary Roast Potatoes,
Panache of Seasonal Vegetables, Yorkshire Pudding & Rich Gravy

Roast Loin of Pork, Crackling, Rosemary Roast Potatoes,
Panache of Seasonal Vegetables, Yorkshire Pudding & Rich Gravy

Roast Breast of Turkey, with Cranberry Stuffing, Rosemary Roast Potatoes,
Panache of Seasonal Vegetables, Yorkshire Pudding & Rich Gravy

Baked Salmon Fillet, Dill & Hollandaise Sauce, Herb Crushed New Potatoes
& Panache of Seasonal Vegetables

Five Bean & Root Vegetable Cassoulet, with Rosemary Roast Potatoes (v/ve/df)

Desserts:

Classic Eaton Mess with Double Cream & Poached Berries (gf/v/ve)

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream (v)

Cheese Board to share, with Celery, Apple, Chutney & Biscuits (v)

Classic Apple Crumble with Custard or Ice Cream (v)


Choice of Tea or Filter Coffee

£30 for 3 courses or £25 for 2 courses

Child under 12 - £15 for 3 courses or £12.50 for 2 courses

Bookings for 10 guests or more need to be made in advance

v=vegetarian, ve=vegan, gf = gluten free, df = dairy free



Please let us know if you have any food allergies or intolerances