

EASTER SUNDAY LUNCH MENU

TO INDULGE

Butternut and sweet potato soup

TO START

Smoked haddock scotch egg Aioli, caper, dill and tomato salad

Heirloom tomato bruschetta Balsamic glaze, basil oil, feta

Grilled asparagusPoached egg, pancetta and parmesan crumb, herb salad

TO FOLLOW

Roast sirloin of beef Yorkshire pudding, thyme fondant potato, seasonal root vegetables, Madeira wine jus

Grilled fillet of Sea Bream
Fennel and carrot compote, broccoli, aromatic fish stock

Baked Maple glazed butternut squash Pomegranate, mixed grains, harissa yoghurt

TO FINISH

Baileys and white chocolate cheesecake

Banoffee pie shots

Sticky toffee pudding

Dark chocolate and orange delice

Tea, coffee & petit fours
49 per person

