

EASTER SUNDAY LUNCH MENU

TO START

Lightly curried carrot soup (v) Onion bhaji, pickled sultanas Classic prawn cocktail Marie Rose, lemon and caper, celery cress Warm driftwood goat's cheese(V) Pickled shallots and fine beans, Romesco sauce

Ham hock and pea pressing Black garlic purée, baby gem Caesar salad, hens egg

TO FOLLOW

Lightly smoked and roasted sirloin of beef Yorkshire pudding, red wine gravy, roast potatoes, seasonal vegetables Slowly roasted leg of lamb Minted apple jelly, red wine gravy, roast potatoes, seasonal vegetables Roasted king oyster mushroom(Vg) Jerusalem artichoke purée, tabbouleh salad, Moroccan spiced baby carrots Pan seared stone bass Herb crusted potatoes, brown shrimp and lemon Beurre Blanc

TO FINISH

Stanbrook Abbey carrot cake Cream cheese frosting Mini Cadbury egg brownie Local Bennetts clotted cream ice cream Banoffee tart Caramel banana and vanilla cremeux Trio of local cheeses Fudges crackers, chutney and grapes

Adults £40.00

This is a sample menu only. Prices and dishes correct at time of publishing. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.