



Easter Sunday Lunch

Starter

Duck spring rolls, foie gras mousse, beetroot slaw

Oriental duck salad, green papaya, pomegranate, pumpkin and sunflower seeds, chilli, garlic

Traditional smoked salmon, celeriac and apple remoulade, capers and lavash bread

Jerusalem artichoke veloute with truffle croutons and parmesan

Classic crab and prawn cocktail, grilled tiger prawn and Mary Rose sauce

Main courses

Choice of roast beef, roast pork and turkey with traditional accompaniments

Sea bass, sweet potato purée, miso, samphire and spinach

Parsley gnocchi with glazed baby carrots, warm houmous, almonds

Dessert

Chocolate mousse, caramel sauce, peanuts

Coconut panna cotta, spicy mango sorbet

Steamed sticky toffee pudding, butterscotch sauce, vanilla ice cream

Passion fruit and white chocolate cheesecake, mango sorbet

Selection of cheeses with biscuits and grapes

£35.00 per person

Price is inclusive of GST

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus
. If you have any dietary requirements please inform your waiter.