

# Easter Sunday

Sunday 5th April 2026

12.00pm - 4.00pm

## Starters

Roasted Butternut Squash Soup with Cumin & Coriander Cream

Garlic Mushrooms on Toasted Brioche in a White Wine Cream Sauce

Chicken & Ham Roulade - Slow Roasted Chicken Leg wrapped in Ham Hock & Parma Ham with Toasted Ciabatta and Mustard Mayonnaise

Smoked Salmon & Prawn Marie Rose, served with a Cocktail Sauce with a Cucumber and Watermelon Salad

Caprese Salad of Buffalo Mozzarella and Plum Tomatoes with Rocket and Red Onion Salad & Pesto Dressing

Cajun Spiced Chicken Tenders Homemade in Panko Crumbs with a BBQ dipping sauce

## Main Courses

Pan fried Chicken Breast with Roasted Baby New Potatoes, Roasted Vegetables and a Green Peppercorn Sauce

Braised Brisket of Beef, Gratin Potato, Seasonal Vegetables and Yorkshire Pudding with Red Wine Gravy

Baked Haddock with a Herb Crust, Sauteed Green Beans in Garlic and Shallots with Parmentier Potatoes

Pork Fillet rolled in Herbs & wrapped in Parma Ham served on Black Pudding Mashed Potatoes, with an Apple and Sage Bonbon and Crispy Crackling in a creamy Mustard Sauce

Baked Field Mushrooms filled with Creamed Leeks and Brie Savoury Crumble served on Ratatouille with a Pesto Dressing

6oz Beef Burger in a Brioche Bun with Smoked Bacon, Applewood Cheese & BBQ sauce served with Fries

Chicken & Smoked Bacon Pasta cooked in a White Wine, Garlic and Pesto sauce finished with Cream & Parmesan

Creamy Seafood Pasta with Tiger Prawns, Cod & Smoked Salmon in a creamy Tomato and Garlic Sauce

## Desserts

Warm Chocolate Brownie & Vanilla Ice Cream

Sticky Toffee Pudding with Salted Caramel Sauce and Custard

Baked Madagascan Vanilla Cheesecake with Raspberry Sauce

Raspberry & Orange Trifle with Chantilly Cream, Sponge and Custard

Eton Mess

2 courses £25.95

3 courses £30.00