

Easter Lunch Menu

Sunday 21st April 2019

Grilled goats cheese with onion marmalade, salad leaves,
diced beetroot and walnuts

Cream of tomato and red pepper soup served with crusty bread

Chilled melon cocktail with a vanilla syrup topped with sorbet
and garnished with assorted berries

Garlic mushrooms with a cream sauce, on a garlic crouton
topped with cheddar cheese

A smooth chicken liver parfait with garlic bread and Cumberland sauce

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Grilled fillet of sea bass with flaked almonds in a white wine cream

Roast sirloin of beef with a brandy and peppercorn cream sauce

Open tartlet of puff pastry with caramelised onions, Provençale of vegetables,
topped with brie served on a mixed salad

Breast of chicken with a mushroom and sherry sauce

Roast loin of pork with a cider and apple sauce and a red wine and sage jus

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A brandy snap basket filled with coconut ice cream and chocolate sauce

Warm apple and cinnamon crumble served with custard

A sharp lemon posset served with sponge fingers

Selection of cheeses served with celery, apple, grapes and water biscuits

Meringue nest with cream, berry compote and strawberry ice cream

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Tea / Coffee and Mints

£28.50

For those with special dietary requirements or allergies,
who may wish to know about ingredients used,
please ask a Duty Manager