



# EASTER MENU



## STARTERS

### **Soup of the day**

served with a warm roll and butter

### **Rose of Melon**

with fresh berries and fruit sorbet

### **Smoked Haddock Fish Cake**

on a bed of leaves with a sweet Chilli sauce

### **Classic Prawn cocktail**

in a Marie Rose sauce with buttered brown bread

## MAINS

### **Roast Rib of Beef**

served with Yorkshire Pudding, Rosemary roast potatoes, dauphinoise, seasonal vegetables and pan gravy

### **Roast Lamb**

served with Yorkshire Pudding, Rosemary roast potatoes, dauphinoise, seasonal vegetables and pan gravy

### **Chargrilled Chicken Supreme**

served with Yorkshire Pudding, Rosemary roast potatoes, dauphinoise, seasonal vegetables and pan gravy

### **Oven Baked Fillet of Salmon**

on a bed of chive mash, lemon, butter and caper sauce with seasonal vegetables

### **Nut Roast with Mushroom Sauce**

served with Rosemary roast potatoes and seasonal vegetables

## DESSERTS

### **White Chocolate and Raspberry Cheesecake**

with ice cream and coulis

### **Eton Mess Cheesecake**

with fresh berries

### **Sticky Toffee Pudding**

with toffee sauce and ice cream

### **Chocolate Fondant**

with vanilla ice cream

### **Fresh Fruit Salad**

with coconut ice cream

### **Ice Cream Selection**

**One course £12.95**

**Two Course £16.95**

**Three Course £21.95**

**Tea, Coffee, Latte or Cappuccino £2.25**

