



EASTER SUNDAY LUNCH

STARTERS

Cream of Summer Vegetable Soup, drizzled with crème fraiche G, D, E, Ce

Fillet of Grilled Mackerel, roasted lemon, focaccia F, G, D, E, Mu

Carpaccio of Beef, shallots, capers and balsamic Sd, Mu

Goats Cheese, Beetroot and Walnut Salad, dressed leaves N, Mu, D, G

Chicken Liver & Orange Parfait, toasted ciabatta and red onion jam G, D, E, Mu, Sd

MAIN COURSES

Roasted Sirloin of Beef & traditional Yorkshire pudding G, D, E, Ce

Roast Leg of Lamb & red wine and rosemary jus Ce

Breast of Guinea Fowl, bread sauce & white wine gravy G, D, E, Ce

Pan Fried Sea Bass, Mediterranean vegetables, hollandaise sauce & garlic new potatoes Ce, F, D, E

Roasted Provençal Vegetables, gnocchi, dolcelatté cheese G, D, E, Ce,

All main courses served with potatoes & vegetables

DESSERTS

Vanilla Bean Crème Brûlée, shortbread & raspberries G, D, E

Dark Chocolate Tart, hazelnut ice cream G, D, E, N

Apple Tart Tatin, vanilla sauce G, D, E

Chocolate Brownie, white chocolate ice cream G, D, E

Royal Oak Cheeseboard, Artisan biscuits, celery, grapes G, D, E, N, Se, Ce, Sd, S