

Easter Sunday

The Menu

On the Carvery

Roast Topside of Beef cooked medium rare
Precision cooked 30 hour Leg of Mutton
Honey and Orange glazed Roast Gammon
Aspall Cyder infused Breast of Turkey
Aspall Cyder infused Loin of Pork

The above are all served with triple cooked roast potatoes, seasonal vegetables, sausage meat stuffing, a Rosemary and Thyme infused Yorkshire Pudding and home-made gravy.

Also available

English Steak Burger served with chips, salad garnish and a white cholla roll.

Monkfish steak or Hake fillet, topped with a basil and garlic crust, finished with a creamy white wine sauce. Served with seasonal vegetables.

Baby root vegetable and smoked cheese strudel, served with a tomato sauce and vegetables (V)

Grilled fresh salmon fillet served with either fresh lemon or garlic butter. Served with a selection of seasonal vegetables.

Butterflied chicken breast cooked in garlic herb butter, served with chunky chips and dressed salad.

Desserts

Chocolate Orange Crème Brûlée with a home made biscuit.

Easter egg Brownie Sundae served with Honeycombe and Chocolate ice-creams, Chantilly cream and a rich chocolate sauce.

Home-made Pavlova topped with fresh Chantilly cream and sweetened Cherries.

Home-made Sticky Toffee Pudding with hot salted fudge sauce and vanilla ice-cream.

Apple and Strawberry Crumble with either hot custard, vanilla ice-cream or fresh double cream.

Lemon and Passionfruit Tart with Vanilla ice-cream.

Home-made Apple tart and Caramel ice-cream.

Treacle and Almond Tart served with Maple and Walnut ice-cream.

A main meal with dessert plus tea, coffee or a soft drink and entry into our prize draw
£23 per adult or child over 12.

Please ask for the children's menu,
£6.95 2-11 year olds

