

Easter Sunday Lunch

12th April 2020

1pm – 3pm

From the Starter Table

Shell on prawns
Chicken liver parfait
Whole poached Chalk Stream trout and pickled cucumber
Oysters served naturally with lemon
Butternut squash, sage and Parmesan quiche
Salt cod pate
Olive oil and garlic hummus
Fresh ricotta, mixed seeds
Prawn, sweetcorn and chilli
Mixed seafood salad

Devilled eggs to swop for something

Salads:
Soft herb salad, New potato, Coronation carrot, Tomato and feta
Dressings:
Marie rose, French vinaigrette and Caesar dressing

From the Kitchen

Dry aged rump of beef, braised oxtail and Yorkshire Pudding
Roast chicken leg and crispy stuffing
Hogget shoulder, minted peas, crispy belly

All meat dishes served with duck fat roast potatoes, whole roast carrot and gravy

Fillet of brill, Avruga caviar sauce, pickled grapes, white asparagus
Carrot and seaweed Wellington, hassle-back potato, wholegrain mustard sauce

All served with mixed greens, braised red cabbage and crushed swede

From the Dessert Table

Simnel cake
Hot cross bun Battenburg
Bitter chocolate tart
Lemon crème Eton mess
Chocolate oat biscuits
British cheese, crackers and grapes
Fresh fruit
Selection of ice creams and sorbets – from the kitchen

Adults 2 courses £25 3 courses £30
Children (up to 12 years old) 2 courses £10 3 courses £12