

Easter Menu 2022

Starters

Carrot & Ginger Velouté – Coriander Oil, Rosemary Focaccia **V**

Chicken & Sweetcorn Terrine – Coronation Mayonnaise, Curried Golden Raisins, Croute

Hot Smoked Salmon Mousse - Pickled Cucumber, Radish, Wholemeal Toast

Duck Liver Parfait – Orange Marmalade, Honey & Pistachio Granola, Toast

Smoked Haddock & Leek Gratin – Toasted Ciabatta, Watercress

Main Course

Roasted Leg Of Lamb– Herb Butter Roast Potatoes, Seasonal Greens, Honey Roast Carrot, Carrot & Swede Mash, Celeriac Puree, Yorkshire Pudding, Red Wine Gravy

36 Day Aged Sirloin Of Beef - Herb Butter Roast Potatoes, Seasonal Greens, Honey Roast Carrot, Carrot & Swede Mash, Celeriac Puree, Yorkshire Pudding, Red Wine Gravy

Vegetarian Nut Roast - Herb Butter Roast Potatoes, Seasonal Greens, Honey Roast Carrot, Carrot & Swede Mash, Celeriac Puree, Yorkshire Pudding, Red Wine Gravy **V**

Lobster Bisque Tagliatelle – Shetland Mussels, Tiger Prawns, Samphire, Lemon, Rocket

Pea & Wild Garlic Risotto – Goats Cheese, Pickled Peas, Walnut, Wild Garlic Oil **V**

Pan Seared Salmon - Wye Valley Asparagus, Parsley Cream Potatoes, Tartare Hollandaise **GF**

Desserts

Georges Sticky Toffee Pudding – White Chocolate Fudge, Butterscotch Sauce, Honeycomb, Ice Cream **V**

Raspberry Eton Mess – French Meringue, Raspberry Chantilly Cream, Fresh Raspberries, Raspberry Gel **GF**

Dark Chocolate & Hazelnut Brownie - Chocolate Soil, “Creme Egg” White Chocolate Crème Patisserie **V**

Apple, Rhubarb & Vanilla Crumble – Oat Topping, Vanilla Anglaise **V**

Hot Cross Bun Bread & Butter Pudding – Rum & Raisin Ice Cream **V**