



# Easter

## LUNCH MENU

### STARTERS

Breaded Brie Bites served with Rocket Salad & Cranberry Dip  
(2, 7)

Soup of the Day served with a Bread Roll  
(1, 2)

Chicken Liver Parfait with a Rocket, Pine Nut & Parmesan Salad  
and Crisp Breads  
(7, 10, 14)

### MAINS

Traditional Roast Beef or Gammon served with Roast Potatoes,  
Celeriac Puree, Honey Roasted Parsnips & Carrots, Yorkshire  
Pudding and a Pan Jus  
(1,2,4,7,9,14)

Pan Seared Seabass served with Sauté Potatoes,  
Samphire and a rich Tomato Sauce  
(1,14)



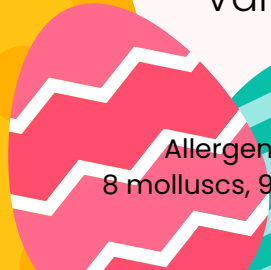

Mediterranean Vegetable Parcel served with Roast Potatoes,  
Celeriac Puree, Honey Roasted Parsnips & Carrots and a rich  
Tomato Sauce (V)  
(1,2,4,7,9,14)

### DESSERTS

Sticky Toffee Pudding with Cream or Custard  
(2,4,7)

Mini Eggs Cheesecakes  
(2,7)

Rich Brownie Sundae, Brownie Pieces served with  
Vanilla Ice Cream and a rich Chocolate Sauce  
(2,4,7)



Allergen codes: 1 celery, 2 gluten, 3 crustaceans, 4 eggs, 5 fish, 6 lupin, 7 milk,  
8 molluscs, 9 mustard, 10 nuts, 11 peanuts, 12 sesame seeds, 13 soya, 14 sulphur dioxide

