



EASTER

eggs-actly the way you want it



CREAM CAULIFLOWER AND CHEDDAR CHEESE SOUP

puff pastry twists

CAJUN CHICKEN NACHOS

crème fraiche

GRILLED GOATS CHEESE

*garlic bread, red onion marmalade, walnut
and apple salad, pesto dressing*

KING PRAWN IN FILO PASTRY

lime mayonnaise



ROAST SIRLOIN OF BEEF

yorkshire pudding, chasseur sauce

FILLET OF CHICKEN STRIPS

brandy and mushroom cream sauce, coriander rice

SALMON AND SPRING ONION CREPE

garlic and white wine cream

SPICY VEGETABLE ENCHILADA

cream fraiche, cajun potato wedges



EASTER SUNDAE

*raspberry and strawberry ice cream, raspberry sauce,
crushed meringue, whipped cream, mini eggs*

STEAMED APPLE SPONGE

crème anglaise, lemon ice cream

DUO OF CHEDDAR AND BRIE

biscuits, grapes, apple compote

WHITE CHOCOLATE AND TOFFEE PROFITEROLES

warm butterscotch sauce



2 COURSE £16.50

3 COURSE £19.50

