

Easter Sunday Lunch

## <u>Starters</u>

Carrot and Cumin Soup, Bread Roll

Prawn and Crayfish Cocktail, Sherry Infused Marie Rose Sauce

Whitby Crab and Fennel Salad, Lemon and Chilli Dressing

Pancetta, Spinach and Mature Cheddar Tart, Bistro Salad

## Main Course

Grand Reserve Sirloin of Beef with Yorkshire Pudding and Red Wine Jus \*Our beef is served Pink unless otherwise requested\*

Garlic & Rosemary Studded Slow Roast Leg of Lamb, Dauphinoise Potatoes, Roast Root Vegetables, Lamb Jus

Scottish Salmon en Croute, Dill and White Wine Sauce, Tender Stem Broccoli, Creamed Potatoes

Crispy Gnocchi, Asparagus, Peas, Pesto

## Desserts

Hot Cross Bun Bread and Butter Pudding, Vanilla Custard

Mini Egg Cheesecake, Raspberry Gel, Chocolate Shard

Sticky Toffee Pudding, Vanilla Ice Cream

A Selection of Three British Cheeses, Quince Jelly, Grapess, Celery, Crackers (£4.00 supplement)

## £28.95 for 2 Courses £31.95 for 3 Courses

Children's Sunday Lunch (Under 12 years)

£16.951 for 2 Courses £18.95 for 3 Courses

\*\*We cannot guarantee the removal of all fish bones, so we do advise caution when consuming our fish meals as the may contain trace amount of bone\*\*