



EASTER SUNDAY LUNCH MENU

STARTERS

Chef's Homemade Potato & Leek Soup with Crusty Bread

Chicken Liver Parfait, Apple Chutney and Brioche Bread

Fresh Fan of Melon with Raspberry Sorbet

Crispy Duck Spring Rolls with Sweet Chilli Sauce

Breaded Brie with Cranberry Sauce

MAINS

Slow Roast Silverside of Beef served with Traditional Gravy, Yorkshire Pudding

Pan Seared Salmon, Beurre Blanc Sauce

Co. Down Roast Turkey & Ham, Stuffing, Turkey Jus

Roast Lamb Shoulder, Rosemary and Redcurrant Gravy

Aubergine Provencal

ALL THE ABOVE ARE SERVED WITH MASH, SELECTION OF SEASONAL VEG AND

BEEF FAT & ROSEMARY ROAST POTATOES

SWEETS

Homemade Fresh Fruit Pavlova

Strawberry Cheesecake

Trio of Glastery Farm Ice Cream

Lemon Tart, Fresh Cream

Warm Chocolate Fudge Cake, Vanilla Ice Cream

TEA AND HOUSE COFFEE

4 COURSE £32

PLEASE LET YOUR
SERVER KNOW
ABOUT ALLERGIES
AND DIETARY
REQUIREMENTS.

