



*Easter Lunch Menu
4th April 2010*

*Cream of mushroom and tarragon soup
Pressed chicken and leek terrine
with a tomato and basil compote
Goat's cheese and wilted spinach crostini,
mixed leaves and a red pepper coulis
Rose of Charantais melon, bresaola and honey glazed fig
Salmon and sole terrine
wrapped in smoked salmon, micro herbs
and a chilli crème fraiche*



*Rare sirloin of beef,
Yorkshire pudding, horseradish cream and red wine gravy
Seared fillet of salmon,
fondant potato, wilted spinach and salsa verde
Sun blush tomato and basil risotto
served with a rocket and parmesan salad
Roast leg of lamb
with pear and mint compote and rosemary gravy
Baked supreme of chicken,
roasted shallots, bacon and thyme sauce*



*Fresh fruit platter
Apple and sultana crumble
served with English custard
Rhubarb crème brulee and shortbread biscuit
Dark chocolate tart
and clotted cream
Cheese and biscuits*

£16.75