

# Easter Sunday

## A LITTLE INTRODUCTION

Tomato & Basil Soup

*croutons, herb oil (gfo)*

Classic Prawn Cocktail

*gem lettuce, tomato, cucumber, Marie Rose sauce, lemon (gf/df)*

Duck and Orange Pate

*fruit chutney, toasted brioche (gfo)*

## THE MAIN EVENT

Roast Leg of Lamb

*roast potatoes, rosemary & redcurrant gravy (gf)*

Roast Loin of Pork

*roast potatoes, gravy, apple sauce (gf)*

Roast Aged Sirloin of Beef

*roast potatoes, garlic & thyme red wine gravy (gfo)*

Poached Salmon Fillet

*sauté potatoes, green beans, lemon, white wine cream sauce (gf)*

Tarte Tatin of shallots, fennel & roast red peppers

*new potatoes, tomato sauce (gf)*

All served with seasonal vegetables and cauliflower cheese

## THE PERFECT ENDING

Berry Pavlova

*chantilly cream, spring berries (gf)*

Chocolate Egg and Vanilla Cheesecake

*chocolate drizzle (gfo)*

White Chocolate & Marmalade Bread & Butter Pudding

*vanilla custard*

Dorset Cheese Sampler

*grapes, celery, chutney, crackers (gfo)*

Tea, coffee and Chocolate Eggs

Allergies and intolerances - please inform one of our team with your requirements  
(gf/gfo) gluten-free or option (vg) vegetarian (ve/veo) vegan or option