

Easter Sunday Carvery

Available Sunday 31st March - 12pm-5pm. Minimum of 2 Courses.

Starters

Chef's home-made carrot & sweet coriander soup with crisp croutons. (V)

Easter chicken Caesar salad.

Traditional prawn cocktail.

Deep fried baby camembert on a bed of baby gem leaves served with an old school Waldorf salad. (V)

Main Courses

From the Carvery:

Leg of spring lamb with rosemary.

Roast sirloin of beef with Yorkshire pudding.

Roast pork & crackling.

Luxury nut roast with herb jus. (V)

~ All the main courses are served with a selection of potatoes and fresh seasonal vegetables with all the accompaniments. ~

Desserts

Easter sundae, a trio of ice cream topped with chocolate treats. (V)

Sticky toffee pudding with crème anglaise. (V)

Tart au citron with champagne sorbet. (V)

2 Courses £26.95. 3 Courses £30.95.

Children Under 10 2 Courses £13.95. 3 Courses £15.95

Free chocolate egg for every child!

Please call us on 01274 530 338 to book. £10pp deposit to secure the booking. Booking required at least 24 hours in advance, all dietary requirements must be specified at time of booking.