



EASTER SUNDAY

Adults: £17.95

Children (over 3 and under 10): £10.95

This Mothering Sunday we are offering a celebration with three outstanding courses, prepared with only fresh local produce of the highest calibre. With a selection of fine meats and a fully catered for vegetarian selection, our supreme quality food and service will make this a day to remember.

STARTER

Wild mushroom soup

Galia melon, raspberries marinated in Drambuie & a port cream sauce

Smoked chicken and apricot terrine with tarragon oil and crostini

Prawn and crayfish cocktail with baby gem and smoked paprika

MAIN COURSE

Available from the carvery

A selection of fine meats, carved by Chef and accompanied by the freshest traditional trimmings

Hallumi B'stilla with sultanas, pistachio nuts, butternut squash and roasted sweet peppers wrapped in a filo pastry tart (v)

DESSERT

Double chocolate tart with hazelnut praline

Victoria sponge cake with clotted cream and raspberry compote

Classic Eton mess with fruit coulis and blueberry meringue

Apple tarte tatin with warm vanilla crème Anglaise

Wines selected by Tanners wine merchants to compliment dishes