



Easter Sunday Luncheon

SUNDAY 5TH APRIL 2026

Starters

CREAM OF BUTTERNUT SQUASH

Pickled mushrooms (GF*, VE*)

OAK SMOKED SALMON

Confit and pickled fennel, dill, crème fraîche, soda bread (DF*, GF*)

PRESSING OF CHICKEN & MADEIRA TERRINE

Truffle, Madeira jelly, quince, pear & saffron chutney, brioche (DF*, GF*)

Main Courses

ROASTED LEG OF SPRING LAMB

Traditional vegetables, Yorkshire pudding, roast gravy

CORNFED ROASTED CHICKEN BREAST

Traditional vegetables, Yorkshire pudding, roast gravy

OVEN BAKED COD LOIN

Parsley & lemon crust, tenderstem broccoli, polenta cake, chasseur sauce, confit tomato

APPLE BRAISED CELERIAC STEAK

Confit Roscoff onion, onion broth, puffed barley, burnt apple purée (GF, VE)

Desserts

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream (GF*, V)

YUZU MERINGUE PIE

Sweet sable pastry, rich yuzu curd, blowtorched meringue (GF*, V)

CHOCOLATE & RASPBERRY PETIT GATEAU

Chocolate sponge & crèmeux, raspberry mousse, vanilla spiral, fresh raspberries (GF, VE)



SELECTION OF SEASONAL BRITISH CHEESES

Served with seasonal fruit chutney, quince, orange blossom & vanilla macerated apricots,
selection of biscuits (GF*, V*)



TEA, COFFEE & PETIT FOURS

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.