Easter Sunday Luncheon

SUNDAY 20TH APRIL 2025

Amuse-Bouche

LEEK & POTATO VELOUTÉ
Sourdough croûtes (GF*, V)

Starters

HOME-CURED GIN & BEETROOT SALMON
Pea & wasabi purée, pickled onions, crispy cinnamon chickpeas, red chicory, fennel tuile (DF, GF)

PRESSED HAM HOCK
Carrot & lilliput capers, Spilmans asparagus, crispy quail egg, apple gel, pickled radish (DF, GF)

ROASTED & GLAZED ENGLISH PLUM
Beetroot & Yorkshire curd terrine, walnut tuile, plum vinaigrette, baby watercress (GF, VE*)

Main Courses

ROASTED LEG OF SPRING LAMB
Sun-blushed tomato, Savoy cabbage, spring vegetables, Parisian potato, Yorkshire pudding, lamb jus (GF*)

ROASTED SPRING CHICKEN
Spring vegetables, Yorkshire pudding, chicken jus (GF*)

FILLET OF HALIBUT
Wilted greens, spinach, haricot & butterbean fish cream sauce, tomato concassé & chive, smoked crisp barley crumb (GF*)

HARISSA ROASTED BABY AUBERGINE
Ratatouille, Kalamata olive & vegan feta stuffing, olive powder, sliced roasted new potato, red pepper sauce (GF, VE)

Desserts

GRANTLEY HALL STICKY TOFFEE PUDDING
Vanilla ice cream, toffee sauce

VALRHONA CHOCOLATE PAVÉ
Chocolate ganache, whipped caramel cream, chocolate sablé

PASSIONFRUIT BAR
Anise cream, exotic fruits, passionfruit sorbet (GF, VE)

Afterwards

TRIO OF YORKSHIRE CHEESES
Quince jelly, chutney & oat biscuits

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.