



Easter Menu

2 COURSES £17.95, 3 COURSES £19.95

Starters

TRADITIONAL PRAWN COCKTAIL SERVED WITH CRISPY LETTUCE & MARIE ROSE SAUCE (G/F)

HOMEMADE CARROT & PARSNIP SOUP SERVED WITH BREAD (VE)

BRIXWORTH PATE SERVED WITH TOASTED CIABATTA & CHUTNEY (G/FA)

HUMMOUS SERVED WITH HOMEMADE QUINOA CRACKERS (VE)



Mains

ROAST LAMB

PRIME RIB OF BEEF (£3 SURCHARGE)

ITALIAN BAKED CHICKEN

SAGE & ONION JACKFRUIT ROAST (VE)



ALL SERVED WITH ROAST POTATOES, YORKSHIRE PUDDING, CAULIFLOWER CHEESE,

SEASONAL VEGETABLES & GRAVY

SALMON SERVED WITH NEW POTATOES, GREEN BEANS & A CREAMY LEMON SAUCE

Desserts

HOMEMADE EASTER CHEESECAKE

STICKY TOFFEE PUDDING SERVED WITH A CHOICE OF CREAM OR CUSTARD (VE)

CHOCOLATE FUDGE CAKE

HOMEMADE RHUBARB CRUMBLE

CHEESE & BISCUITS (£3 SUPPLEMENT)

If you have any specific dietary requirements or allergies, please let us know at time of ordering & we will do everything we can make to make you a delicious meal that fits your needs. Where you see g/fa we have the ingredients in place to make that dish gluten free, VE (vegan), V (vegetarian)