



EASTER SUNDAY LUNCH MENU

2 courses £19 or 3 courses £22

TO BEGIN

Homemade Soup of the Moment, Pea & Mint, Warmed Bread (Vegetarian)
Smoked Salmon, Crisp Rye Bread, Whipped Horseradish Crème Fraiche, Caperberries
Scorched Asparagus, Air Dried Ham, Crispy Hens Egg (Vegetarian)
Moroccan Spiced Cauliflower, Tomato Salsa, Cashew Crème (Vegetarian)
Game Terrine, Prune & Armagnac Puree, Celeriac & Truffle Remoulade (Gluten Free)
Shell-on Prawns, Avocado & Cherry Tomato Salad, Bloody Mary Dressing (Gluten Free)

TO FOLLOW

Roast Beef, Yorkshire Pudding, Gravy
Roast Lamb, Mint Sauce, Gravy
Roast Pork, Apple Sauce, Crackling, Gravy
Root Vegetable Wellington, Vegetarian Gravy
All the above served with Roast Potatoes, Mashed Potatoes, Confit Carrots, Roast Parsnips, Celeriac Puree, Spring Cabbage, Cauliflower Cheese
Pan Roasted Breast of Chicken, Mashed Potato, Little Gem, Bacon, Peas, Light Tarragon Cream Sauce (Gluten Free)
Fillet of Salmon, Wilted Spinach, New Potatoes, Lemon & Prawn Butter Sauce (Gluten Free)

TO FINISH

Sticky Toffee Pudding, Custard (Vegetarian)
Today's Cheesecake
Deconstructed Lemon Meringue Pie, Raspberry Sorbet (Vegetarian)
Espresso Coffee Crème Brûlée, Shortbread Biscuit (Vegetarian)
Selection of Cumbrian Cheeses, Chutney, Biscuits
Ice Cream & Sorbet Selection