



# *Easter Sunday Luncheon*

*1st April, 2018*

## *V Trio of Pear & Stilton*

*Peppered pear set beside a pear & Stilton tart, finished with a perry jelly*

## *V Pea & Mint Soup*

*Finished with a swirl of fresh cream & crispy croutons*

## *Golden Crab Fish Cakes*

*Perched on a bed of green onion risotto and finished with a mild chilli salsa*

## *Duck Breast on Potato Rosti with Black Pudding*

*Finished with roasted shallots and a brandy cream sauce*



## *Pan-fried Supreme of Chicken*

*Wrapped in smoked bacon with a ragout of wild mushrooms  
in a cream & tarragon sauce*

## *Cumbrian Lamb Shank Braised in Burgundy*

*Served with polenta, lime pesto and finished with toasted almonds*

## *Pan-fried Plaice Topped with Morecambe Bay Shrimps*

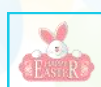
*Finished with a tangy lemon butter sauce*

## *V Vegetable, Sweet Potato & Mixed Bean Goulash*

*Served on a bed of braised pilaf rice with a little pot of pickled red cabbage*

## *Vegetable Accompaniment*

*Roasted potatoes, cauliflower cheese, julienne of carrots, tied green beans*



## *Deep Crust Bramley Apple & Cinnamon Spice Pie*

*Bathed in runny custard.*

## *White Chocolate Creme Brulee*

*Served with buttery shortbread biscuit for dipping*

## *Iced Mango & Ginger Parfait*

*With a brandy snap twist and passion fruit salsa*

## *Toffee Crunch Caramel Cheesecake*

*Simply served with creme fraiche and a coffee bean sauce*



## *Filter Coffee or Tea with Chocolate & Mini Easter Egg*

**£28.00 per person**