



Easter **Sunday**

April 16th 2017

Starters

Leek & Potato Soup with Chive Crème Fraiche (v)

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Ham Hock Terrine with Piccalilli

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New England Crab Cakes with Remoulade

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Galia Melon with Parma Ham & Ginger Puree

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Chicken Liver Parfait with Red Onion Marmalade

Main Course

Roast Breast of Turkey with Chipolata, Stuffing and a Red Wine & Sage Sauce

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Loin of Pork with a Somerset Cider Sauce, Apple Compote & Roast Potatoes

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Roast Sirloin of Beef with Yorkshire Pudding and Madeira Sauce

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Fillet of Salmon with Crushed Lemon Potatoes & Hollandaise Sauce

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Goat's Cheese & Caramelised Onion Filo Tart (v)

All main courses are served with a selection of seasonal vegetables

Desserts

Warm Bakewell Tart with Clotted Cream

Lemon Posset with Shortbread

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Warm Chocolate Fondant with Orange Curd & Vanilla Ice Cream

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Cheese & Biscuits with Tomato Chutney

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Sticky Toffee Pudding with Butterscotch Sauce

£25

All our ingredients are sourced as locally as possible and as far as we know do not contain anything genetically modified but may contain traces of nuts. A discretionary service charge is added to tables of six or more.