



EASTER SUNDAY MENU

TO START

Homemade Vegetable Broth, Wheaten Bread

Strangford Lough Mussels, Garlic, White Wine Velouté, Rosemary & Onion Focaccia

Duck Liver Parfait, Brioche Toast, Plum & Apple Chutney

Smoked Chicken Caesar Salad, Croutons, Parmesan, Bacon Lardons, Cos Lettuce & Caesar Dressing

Bruschetta, Halloumi, Pesto, Roast Tomato, Olives, Balsamic

TO FOLLOW

Roast Silverside of Beef, Yorkshire Pudding, Pan Jus

Roast Turkey & Honey Roast Ham, Sage & Onion Stuffing, Cranberry, Pan Jus

Roast Rump of Lamb, Pan Gravy

(All Roasts Served with Creamed & Roast Potatoes, Seasonal Vegetables)

Pan Fried Salmon, Caper Crushed Potatoes, Samphire, Spinach, Lemon Butter Sauce

Smoked Butternut Squash & Red Pepper Fritters, White Bean Cassoulet

TO FINISH

Vanilla Bean Crème Brulee

Profiteroles, Fresh Cream, Chocolate Ganache, Hazelnut Praline

Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel Ice-Cream

Apple Crumble, Crème Anglaise, Vanilla Ice-Cream

Strawberry & Pistachio Eton Mess

2 Courses - £20.00

3 Courses - £24.00

Ask your server about our wide range of speciality Teas/Coffees and Liqueur Coffees

Allergen Awareness

Please be advised that should you require any information on allergens in our food, you can ask our staff for help. Our GFO dishes are cooked without any direct gluten products, however our kitchen is not a gluten free environment and traceability cannot be assured.

