



EASTER SUNDAY LUNCH MENU

Smoked salmon and prawn roulade, finished with a garden salad and orange reduction.

Smoked Ribblesdale and red onion marmalade tart, finished with pesto dressing.

Garlic mushrooms, placed on a bed of toasted ciabatta, finished with balsamic dressing.

Pineapple and melon stack topped with passion fruit sorbet, finished with raspberry coulis.

Roasted red pepper and tomato soup, finished with herb croutons.

Chicken liver pate, served with apple and pear chutney, and Melba toast

~~~oOo~~~

*Roast sirloin of Yorkshire beef, served with traditional Yorkshire pudding  
and thyme and shallot gravy.*

*Pan fried Gressingham duck breast, sat on a bed of red pepper puree,  
finished with an orange and brandy sauce.*

*Roast loin of English pork, topped with a cheddar cheese and herb crust,  
finished with a honey mustard sauce.*

*Pan fried trout fillet, placed on a bed of Provencal vegetables, finished with tarragon  
and tomato sauce.*

*Braised lamb Wellington finished with rosemary and red current jus.*

*Courgette, roasted red pepper and aubergine risotto, finished with rocket  
and Parmesan salad.*

***(Served with market fresh vegetables & potatoes)***

~~~oOo~~~

Vanilla crème brulee topped with sugar glaze and fresh berries.

Warm chocolate brownie, served with Anglaise sauce and vanilla bean ice cream

Mixed berry Pavlova topped with Chantilly cream and fresh mixed berries.

Lemon tart, served with mango coulis and raspberry sorbet.

Apple and cinnamon crumble, finished with vanilla bean ice cream

Yorkshire cheese selection with grapes, celery, savoury biscuits and chutney

~~~oOo~~~

*Fresh ground coffee and chocolate eggs*

~~~oOo~~~

SUNDAY 8th APRIL 2012

£29.00 per person includes VAT

Please note that some of the dishes on our menu may contain nuts

