

# Easter Carvery Lunch Menu

## Starters

### **Roasted heritage beetroot & stilton salad (GF)**

toasted sunflower seeds, dill crème fraîche

### **Curried cauliflower & lentil soup (GF) (VE)**

crusty bread roll

### **Chicken liver parfait**

red onion chutney, brioche toast

### **Crayfish & prawn cocktail**

marie rose sauce, melba toast, iceberg lettuce

## Mains carvery

### **Roast 28-day dry aged English beef striploin**

### **Roast Grasmere pork loin**

### **Roast free range chicken**

### **Roast lamb**

### **Scottish salmon & spinach wellington**

### **Vegan quorn roast**

All dishes served with roast potatoes, cauliflower cheese, roast carrots, roast parsnips, steamed tender stem broccoli, Yorkshire pudding, red wine vegan gravy

## Desserts

### **Sticky toffee pudding**

toffee sauce, vanilla ice cream

### **English summer berry trifle**

vanilla custard, berry compôte, raspberry jelly, macaroon

### **Roast vanilla pineapple (GF) (VE)**

lemon sorbet, dehydrated raspberries

### **Local English cheese platter**

Rutland red, Lincolnshire poacher, Stilton blue, spiced chutney, crackers, celery, grapes

**3 courses £37.50pp / £18.75 children**  
**(V) vegetarian, (VE) vegan, (GF) gluten free**