

Easter Sunday

17th April 2022



Homemade French Onion Soup

A peppery, warming soup served with crusty bread and butter.

Homemade Roasted Tomato Soup

A traditional soup, served with crusty bread and butter.

Egg and Asparagus Salad

A boiled egg with tender fresh asparagus coated with a light hollandaise sauce.

Chicken Liver Pâté

A rich Ardennes style, course pâté, served with onion chutney.

Salmon Niçoise Salad

Fresh salad consisting of seared salmon, green beans, olives, Roasted tomato and boiled egg. Dressed with balsamic dressing.

Trio of Iced Melon

Fresh cantaloupe, honeydew and watermelon served with fruit sorbet.



Roast Trio of Meats

Slices of Roast Beef, Loin of Pork and Roast Lamb
Served with a Yorkshire pudding.

Roast Sirloin of Beef

A lean cut of beef cooked rare and served with
Yorkshire pudding and horse radish sauce.

Roast breast of Shropshire Turkey

Served with stuffing and cranberry sauce.

Roast Leg of Lamb

Studded with rosemary and garlic, served with mint sauce.

Grilled Scottish Salmon

Grilled fillet of salmon with a creamy hollandaise sauce topped with a poached egg.

Braised Lamb Henry

Slow cooked shoulder of Lamb in a mint and honey sauce.

Roast Chicken Breast

Stuffed chicken breast, wrapped in Parma ham served with Madeira gravy.

Homemade Steak and Ale Pie

Steak pie made with Wye Valley bitter, topped with puff pastry.

Asparagus Risotto (v)

Creamy risotto with asparagus, spinach and goats' cheese, served with garlic bread.



Sweets from the Dessert Menu

£19.95 for three courses