

Easter Menu

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Starters

Asparagus Soup

Garnished with lemon crème fraiche, basil oil, toasted pine nuts and parmagino shavings

or

Goats Cheese Mousse

Served with beetroot, horseradish and crisp sourdough

Main Course

Stuffed Leg of Lamb

Stuffed with garlic, mint, parsley, hazelnuts and black pudding accompanied with an onion and leek sauce, creamy mustard mash or roasted potatoes, minted green beans and glazed carrots

or

Herb Crusted Sautéed Pollock

Served with tomato, caper and dill Sauce accompanied with creamy mash or roasted potatoes and a medley of spring greens

Vegetarian

Butternut Squash Wellington

accompanied with creamy mustard mash or roasted potatoes, buttered green beans and glazed carrots

Dessert

Hot Cross Bun Brownie

Served with warm salted caramel sauce and clotted cream ice cream

or

Lemon Posset

Topped with earl grey and brandy soaked prunes accompanied with a ginger snap biscuit

Tea, Coffee and After Dinner
Mint Chocolate

Menu subject to change. For details of ingredients and allergens in all our dishes, please ask a member of the team