



Easter Sunday ROAST MENU

3 COURSES | £32.50 PER PERSON
£15 FOR CHILDREN (U12)

on Arrival

Warm Sourdough Roll
Cultured Sea Salted Butter

to Start

Truffled Chicken & Mushroom Vol-au-Vent
Aged Parmesan, Tarragon

Duck and Orange Liver Pate
Toasted Brioche, Sweet Wine Jelly, Candied Walnuts

Trio of Ripened Melons
Compote of Exotic Fruits, Chilli, Mango Sorbet

Assiette of Asparagus
Poached Hens Egg, Hollandaise Sauce

Thai Spiced Fishcake
Tempura King Prawn, Bang Bang Dressing,
Thai & Pineapple Salad

Soup of the Day

Western House Atlantic Prawn & Crevette Salad
Cocktail Dressing, Little Gem,
Sourdough Croutons, Lemon

the Main Event

Roasts of the Day with All the Trimmings
Honey Mustard Pork Loin
Roast Chicken

Roast Sirloin of Scotch Beef (£5 Supplement)
All Three Meat Cuts (£5 Supplement)
Beetroot Wellington

Spiced Fillet of Scottish Salmon
Bombay Potatoes, Creamed Spinach,
Coriander & Coconut Bisque

Assiette of Local Seafood
Crushed New Potatoes, Lemon Crème Fraiche,
Champagne Butter Sauce

Asparagus and Pea Risotto
Coddled Egg, Mint, Aged Parmesan

Lemon Sole Goujons
Chips, Tartar Sauce, Curried Mayonnaise,
Mushy Peas, Lemon

the Sweet Spot

Toffee Apple and Pear Crumble
Salted Caramel Sauce, Custard, Vanilla Ice Cream

Early Rhubarb and Custard Pavlova
Almond Brittle, Rhubarb Ripple Ice Cream

Trio of Ice Cream or Sorbet

Mini Egg Chocolate Brownie
Cookie Dough Ice Cream, Mini Rich Hot
Chocolate, Toasted Marshmallows

Hot Cross Bun and Butter Pudding
Poached Blackberry, Cinnamon Anglaise,
Honeycomb Ice Cream

Crème Egg Cheesecake
Strawberry Compote,
Brandy Basket of Milk Chocolate Ice Cream

Selection of Cheese
Crackers, Quince, Grapes, Homemade Chutney
(£3 Supplement)

to Finish

Tea or Coffee with tablet