

STARTERS

GRAVADLAX

SALMON MARINATED IN BEETROOT, ORANGE & DILL SERVED WITH HOME MADE WHOLEMEAL ROLL & HORSERADISH SAUCE

FRESH FIGS, GOATS CHEESE & ROASTED RED PEPPER SALAD

IN A BALSAMIC DRESSING WITH HOME MADE BREAD

MAINS

SHOULDER OF LAMB STUFFED
WITH SHALLOTS, SMOKED BACON, GARLIC & ROSEMARY

ROAST TOPSIDE OF WELSH BEEF

CASI TOFSIDE OF WELSIT DE

GRUYERE, SPINACH, POTATO & MUSHROOM STRUDEL (V)

WITH A CREAMY WHITE WINE SAUCE

SIDES

CRISPY ROAST POTATOES

SAUTÉED CARROTS WITH MAPLE SYRUP & GARLIC BUTTER

BROAD BEAN & PEAS

BRAISED RED CABBAGE WITH APPLE

SWEET POTATO & KALE COLCANNON

YORKSHIRE PUDDING

TRADITIONAL HOME MADE GRAVY (VEG OPTION)

SAUSAGE & CRANBERRY STUFFING OR SAGE & ONION STUFFING (V)

DESSERT

EASTER CRÈME EGG BROWNIE

WITH DOUBLE CREAM

1 COURSE £18
2 COURSE £22
3 COURSE £25
DELIVERED TO YOUR DOOR HOT!
ORDERS TAKEN NOW!
LAST DELIVERY 2.30 PM

02920251666