



Easter Menu

Two courses: £28 per person

Three courses and filter coffee or tea: £34 per person

Starters

Split Pea Soup (V) (VEO)

Crusty Bread

Houmous Dip (VE)

Selection of Bread

Chicken Croquets

Herbed Green Salad & Siracha Mayo

Prawn Cocktail (GFO)

Mary Rose Sauce & Toasted Herbed Ciabatta

Chicken Liver Pâté

Brioche Bread & Fruit Chutney

Brie, Beetroot and Caramelised Walnut Salad (GF)

Honey Mustard Dressing

Mains

Roasted Lamb & Mint Sauce (GFO)

Roasted Herefordshire Beef & Horseradish Sauce (GFO)

All Roasts Served with Seasonal Vegetables, Cheesy Leeks, Yorkshire Pudding & Roast Potatoes

Shepherd's Pie

Green Salad or Mixed Vegetables

Pan Seared Fillet of Seabass (GF)

Tender Stem Broccoli, Sauté New Potatoes & Lemon Butter

Chickpea & Bean Tagine (VE)

Basmati Rice

Desserts

Malva Pudding

Custard

Lemon Meringue Cake

Whipped Cream

Chocolate Fudge Cake (VE)

Vanilla Ice Cream

Eton Mess (GF)

Whipped Cream, Meringue, Strawberries & Vanilla Ice Cream

Lemon Posset (GF)

Warm Berries

Selection of Cheese (GFO)

Biscuits, Celery & Grapes

V - Vegetarian, VE - Vegan

GF - Gluten Free, GFO - Gluten Free Option

Please inform a member of staff of any allergies.

The
seven
stars

EAT • DRINK • SLEEP