

Easter Sunday
8th April 2012

Cream of Butternut Squash Soup
with goats cheese

Trio of Melon
galia, cantaloupe & watermelon with fresh fruits & sorbet

Fresh New Season English Asparagus
wrapped in smoked salmon with a lemon & caper dressing

Salmon & Prawn Fish Cake
with lime, avocado, coriander & spring onion salad & sour cream

Pressed Chicken Leg, Leek & Wild Mushroom Terrine
with watercress & blue cheese truffle honey dressing

Crispy Duck Parcel
homemade plum sauce & a bean sprout salad

Sliced Serrano Ham & Chorizo
olives, parmesan, sun blushed tomatoes & 100yr old balsamic

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**Roast Rib of Local Yorkshire Beef**  
with Yorkshire pudding, watercress & roast gravy

**Crispy Roast Belly Pork**  
creamy grain mustard mash, pigs cheek & thyme sauce

**Roast Rump of Yorkshire Lamb**  
minted crushed peas, crispy parsnips, rosemary & Madeira sauce

**Roast Breast of Chicken**  
wild mushroom risotto & white truffle flavoured chicken stock

**Grilled Fillets of Lemon Sole**  
wilted spinach, smoked bacon & clams, lemon & caper butter

**Caramelised Onion & Feta Cheese Tart**  
with rocket, parmesan & olives & balsamic dressing

**Beef Shin & Oyster Pudding**  
creamy mash & a rich port sauce

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Selection of Homemade Desserts
Coffee & Mints

£22.50

12.00 noon to 2.30pm