



EASTER DAY MENU

Starters

Creamy Lobster Bisque, Brandy Cream

Citrus Cured Salmon and Brown Crab Salad, Cucumber Jelly, Japanese Horseradish Dressing

Pressed Ham Hock and Arran Mustard Terrine, Pickled Vegetables

Mains

Roast Pork Loin, Cocotte Potatoes, Savoy Cabbage, Apple Sauce, Cider Jus

Pan Seared Seabream, Herb Crushed Potatoes, Sautéed Spinach Salsa Verdi

Crispy Polenta and Parmesan Cakes, Roasted Vegetables, Tomato Dressing

Desserts

Caramelised Vanilla Chiboust, Poached Rhubarb

Selection of Freshly Churned Ice Creams and Sorbets

Farmhouse Cheese Board with Prune Chutney and Toasted Fruit Bread

Tea/Coffee with Petit Fours