

EASTER SUNDAY MENU

Pea & Fresh Mint Soup

Served with a warm bread roll

Granby Classic Prawn Cocktail

Served with homemade marie rose sauce & brown bread & butter

Ardennes Pate

served with melba toast & salad garnish



Slow Roasted New Season Lamb

Served with roast potatoes & roasted gravy

Roast Topside of Beef

Served with Yorkshire puddings, roast potatoes & roasted gravy

Oven Baked Herb Crusted Cod Fillet

Served with crushed new potatoes drizzled with a lemon & dill dressing

Leek Fondue Tart with Mustard Seeds (v)

A mustard encrusted shortcrust pastry filled with leek & cheddar cheese sauce finished with a parsley, breadcrumb and mature cheddar cheese topping

All served with Chefs selection of market vegetables



Homemade Rhubarb & Apple Crumble

Served with lashings of custard

White Chocolate & Raspberry Cheesecake

Served with either fresh double cream or ice cream

Chocolate Fudge Cake

Served with pouring cream

Fresh Fruit Salad

Served with either fresh double cream or ice cream



3 Course £24.99
inc free glass of
wine per person
2 Course £19.99
Children welcome

