

Easter Sunday Lunch

2 course - £26.95 & 3 course £31.95

Served 12pm - 6pm

STARTERS

ROASTED CARROT AND CORIANDER SOUP

Carrot fritter, carrot oil (VE)

HAM HOCK AND CHICKEN TERRINE

Piccalilli puree, apricot, sourdough

SAUTÉ ASPARAGUS

New potato salad, shallot, parmesan (VEO)

SMOKED SALMON

Cucumber, rye, dill emulsion

GOATS CURD SALAD

Wild garlic, pea, lemon oil (V,GF)

MAINS

ROASTED LEG OF YORKSHIRE LAMB

Duck fat roast potato, wilted greens, rosemary and red currant gravy

SLOW ROASTED LOIN OF PORK

Chipolata, sausage meat stuffing, roast potato, panache of vegetable, red wine gravy

PAN ROASTED COD LOIN

Champ mash, mushroom ragout, shrimp butter sauce (GF)

FREE RANGE CHICKEN SUPREME

Mushroom and truffle risotto, sprouting broccoli, herb gremolata (GF)

SWEET POTATO AND LEEK ROULADE

Roasted carrot, shallot, watercress velouté (VE)

DESSERT

HOT CROSS BUN BREAD AND BUTTER PUDDING

Cinnamon custard, vanilla ice cream (V)

CARROT CAKE

Candied carrot, mascarpone, walnut (V)

DARK CHOCOLATE DELICE

Hazelnut praline, coffee ice cream (GF)

OWSTON HALL CHEESE BOARD

Crackers, chutney and grapes (GFO)

SELECTION OF ICE CREAM OR SORBET

Brandy snap (VEO, GFO)

Key: GF - Gluten free, GFO - Gluten free option, V - vegetarian, VE - Vegan, VEO - Vegan option

All dishes are freshly prepared on site. For details of specific allergens please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we can not guarantee against cross contamination of allergens during the preparation of your meals.