



Easter Menu

Homemade Spring Vegetable Soup with a swirl of Crème Fraîche (v)
Prawn and Crayfish Cocktail served with Crisp Lettuce, Marie Rose Sauce, and Granary Bread
Chicken Liver Parfait accompanied by Red Onion Marmalade and Toasted Brioche
Yorkshire Fettle and Beetroot Salad tossed with Rocket, Candied Walnuts, and a Balsamic Glaze (v)(gf)

Enjoy a Traditional Carvery featuring locally sourced meats and vegetarian options:

Herb-Crusted Roast Beef accompanied by Yorkshire puddings
Herb Marinated Whole Chicken
Honey-Glazed Gammon with a Pineapple and Mustard Glaze
Line-Caught seared Fillet of Cod, Herb and Gruyere crumb , Chive and Onion sauce
Spinach and Ricotta Filo Tart accompanied by a Sun-Dried Tomato and Basil dressing (v)
Crispy Roast Potato
Creamy Mashed Potato
Seasonal Spring Vegetables
Buttered Baby Carrots and Peas
Cauliflower Cheese Bake

Homemade Chocolate Brownie with Crushed Easter Chocolate Mini Eggs served with Vanilla Ice Cream
Rhubarb and Custard Crumble made with Yorkshire Rhubarb and served with Custard
Carrot Cake Cheesecake topped with Cream Cheese Frosting and a hint of Cinnamon
Chefs Yorkshire Cheese Selection served with Crackers, Chutney, and Grapes

Freshly Brewed Coffee with Chocolate Mints

Vegan Options available
Timings 12pm – 4pm

Pricing
Adults £29.95pp
Children £15.00pp
Under 3 FOC