

## Easter Sunday Lunch

2 Courses £21.95    3 Courses £24.95

### **Starters**

#### **Homemade Soup of the Day (v)**

*Freshly prepared served with a warm bread roll and butter.*

#### **Farmhouse Chicken Liver Pâté**

*A smooth chicken liver pâté served with toast and a spiced red onion chutney.*

#### **Prawn & Avocado Cocktail**

*North Atlantic prawns bound in a Marie rose sauce, served in a halved avocado on a bed of shredded lettuce leaves. Served with buttered brown bread.*

#### **Black Pudding Tower**

*Layers of grilled Bury black pudding, smoked bacon and Braeburn apple. Served with a wholegrain mustard cream sauce.*

#### **Peppered Mushrooms (v)**

*Sautéed button mushrooms served in a blue stilton and peppercorn cream sauce. Served with toasted sourdough.*

### **Main Courses**

#### **Roast Topside of Beef**

*Traditional roast beef, served with a homemade Yorkshire pudding, roasted potatoes, crushed new potatoes, seasonal vegetables and a rich stockpot gravy.*

#### **Roast Leg of Lamb**

*Traditional roast lamb, served with roasted potatoes, crushed new potatoes, seasonal vegetables and a rich stockpot gravy.*

#### **Breast of Chicken**

*Oven roasted breast of chicken blanket, roasted potatoes, crushed new potatoes, seasonal vegetables and a Chassuer sauce.*

#### **Steak au Poivre** £2.50 Supplement

*8oz sirloin steak, char-grilled and served with crushed new potatoes, roasted potatoes, seasonal vegetables and a peppercorn sauce.*

#### **Fillet of Hake**

*Lightly grilled fillet of hake, served with crushed new potatoes, seasonal vegetables and a tomato and basil sauce.*

#### **Smoked Haddock Rarebit**

*Natural smoked haddock topped with a homemade mature cheddar cheese rarebit, served with crushed new potatoes, seasonal vegetables and a balsamic reduction.*

#### **Wild Mushroom & Tarragon Tagliatelle (v)**

*Sautéed wild mushrooms with fresh tagliatelle in a tarragon cream sauce and served with toasted garlic sourdough.*

### **Wine Suggestions**

#### **Casarena Estate Malbec**

##### **Reserva, Mendoza, Argentina**

*Flavours: Deep, ripe dark fruits.*

125ml - £5.55    175ml - £7.00

Bottle - £26.50

#### **Hole in the Water Sauvignon**

##### **Blanc, Marlborough, New**

##### **Zealand**

*Flavours: Grapefruit, gooseberry, mango.*

125ml - £4.95    175ml - £6.25

Bottle - £24.25

#### **Côtes du Provence Rosé, France**

*Flavours: Tropical fruits, raspberry.*

125ml - £4.25    175ml - £5.75

Bottle - £23.75

## ***Desserts***

### **Sticky Toffee Pudding**

*A classic sticky toffee pudding served warm with butterscotch sauce and vanilla-pod ice cream.*

### **Berry Fool**

*Layers of blended berries, natural yoghurt and Swiss roll topped with Chantilly cream.*

### **Hot Cross Bun Bread & Butter Pudding**

*Served hot with a choice of custard or Cheshire Farm vanilla pod ice cream.*

### **Strawberry Meringue Roulade**

*Meringue roulade filled with fresh cream and a handmade strawberry filling.  
Served with Chantilly cream and fresh berries.*

### **Mini Egg Sundae**

*A sundae of crushed mini eggs, butterscotch sauce, raspberry jelly, Cheshire Farm vanilla pod ice cream and Chantilly cream.*

### **Cheese Board** £1.95 Supplement

*A selection of continental and farmhouse cheeses, served with biscuits, grapes, celery, apple and chutney.*

## ***Coffee & Hot Drinks***

*Add an extra shot or espresso to any of the drinks below for 30p.*

**Espresso** £1.75

**Macchiato** £1.75

**Flat White** £2.95

**Cappuccino** £2.95

**Caffé Americano** £1.75/ £1.95

**Caffé Latte** £2.95

**Chai Latte** £3.25

**Speciality Latte** £3.25

*Vanilla, hazelnut, caramel, cinnamon or gingerbread*

**Mocha** £3.25

**Liqueur Coffee** £5.50

**Hot Chocolate** £2.95

### ***Teas***

English Breakfast £2.25

Earl Grey Tea £2.25

Fruit & Herbal Teas £2.50