



# Easter Sunday Lunch

April 5<sup>th</sup> - 12 - 4pm



**Spring Vegetable Pistou Soup**  
Wild Garlic Pesto

**Rustic Ham Hock Terrine**  
Piccalilli Dressing, Toasted Sourdough

**Hot Oak Smoked Salmon**  
Warm Dill & Crème Fraîche Potato Salad

**Baked Goat's Cheese Crouton**  
Confit Leeks, Chicory, Candied Walnuts



**Roasted Leg of New Season Welsh Lamb**  
**Traditional Roast Rump of Welsh Beef**  
**Overnight Butter Roasted Turkey Breast**  
*Sage Stuffing, Pigs in Blankets*

**Oven Baked Fillet of Salmon**  
Jersey Royals, Asparagus, Samphire, Wild Garlic Butter

**Beetroot Wellington (V)**  
Red Wine Jus

*(All main courses are served with seasonal vegetables, roast potatoes & Yorkshire pudding)*



**Chocolate & Orange Torte**  
Honeycomb, Grand Marnier Oranges, Crème Fraîche

**Sticky Toffee Pudding**  
Butterscotch Sauce, Vanilla Ice Cream

**Poached New Season Rhubarb Pavlova**  
Vanilla Cream

**Trio of Ice Creams**

**Welsh Artisan Cheeseboard (+£3 supplement)**  
Perl Las, Perl Wen, Caerphilly, Quince, Grapes, Celery



3 COURSE £39.95 | 2 COURSE - £34.95  
UNDER 12'S CHILD - 2 COURSE - £21

