

Easter Sunday

21st April 2019

Roast chicken and sweet corn soup

Portwood Farm Asparagus, Hollandaise sauce & chives

Roast fillet of cod tandoori, sautéed bok choy, ginger and coriander

Plough smoked salmon, grated egg with parsley and lemon mayonnaise

Gran Riserva Parma ham, marinated artichokes and Sicilian olive oil

Roast fillet of seabass, steamed spinach, artichoke puree, sorrel and tarragon velouté

Simply grilled Cornish fish with purple sprouting broccoli, wild garlic butter

& Jersey Royal potatoes

Fillet of Hake Fillet of Plaice Whole Lemon Sole Whole Dover Sole (£10 supplement)

Open lasagne of spinach and mascarpone with poached hens egg, black truffle and little gem salad, shallot and vinegar dressing

Roasts with duck fat roast potatoes, Romanesco cauliflower and

Chantennay carrots & tarragon

Blythburgh pork shoulder, overnight roasted with rosemary and garlic

Roast sirloin of Aberdeenshire beef with Yorkshire pudding, fresh horseradish sauce

Roast breast of guinea fowl, slow cooked thigh with shallots mushrooms and thyme

Baked rice pudding with sabayon and Plough raspberry jam

Michel Cluizel chocolate mousse, hazelnut sauce and crisp pastry layers

Vanilla crème brûlée with lemon sablé biscuit

Banana soufflé with rum and raisin sauce and toffee ice cream

Homemade ice creams; vanilla, chocolate, toffee & sorbet; raspberry

British cheese from Neal's Yard Dairy, biscuits & quince :

Sparkenhoe Red Leicester - made by David and Jo Clarke near Upton, Leicester

Baron Bigod – made by Dulcie and Jonny Crickmore in Bungay, Suffolk

Colston Bassett Stilton – made by Billy Kevan in Colston Bassett Nottinghamshire

Coffee or tea with chocolate truffles

3 course for £39.50 with coffee

Children £19.50 for smaller portions of the menu or simpler dishes such as; Sticks and dips, Garlic bread, Roast chicken and sweetcorn soup, Fish goujons, pork sausages 'Toad in the Hole', Spaghetti Bolognese, ice cream sundae