## Easter Sunday Lunch

31st March 2024
Sample menu

## Starters

Salad of poached Norfolk quail and cured duck, pickled pear, truffle and brassicas Veal tartare, smoked anchovy, crispy hop shoots, ale and honey dressing Roast Orkney scallop, English peas, Iberico ham, ricotta gnocchi, vanilla
Sea bream, red cabbage, horseradish, apple, celery
Montgomery Cheddar soufflé, glazed wild mushrooms, aged sherry sauce (v)

## Mains

Salt marsh lamb, Tokyo turnip, black garlic, grilled lamb belly, green sauce Hereford beef Wellington, glazed carrot, hen-of-the-woods mushroom, black garlic Pea and broad bean risotto, buttered girolles, sorrel and lemon (v) Scottish halibut, baby gem lettuce, cep and artichokes, white wine sauce South coast turbot, langoustine and lemon thyme butter

## Desserts

Caramel toffee pudding, popcorn ice cream Carrot cake, carrot sorbet, orange caramel Red berry and hibiscus pavlova
Dark chocolate tart, cacao nib crunch, vanilla ice cream
Selection of British cheeses from the trolley ( $£ 12$ supplement)

A selection of coffee and tea $£ 8$

3 courses $£ 105$ per person gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.
A voluntary donation of $£ 2$ will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.
$\checkmark$ - vegetarian
Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of $15 \%$ will be added to the bill. Please note some of the cheeses served are unpasteurised

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