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



As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of $\pounds 2$ 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.

v - 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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Masterpiece Hotels