



**Easter Lunch**  
**Sunday 31<sup>st</sup> March**  
**12.00-3.00pm**

**To Start**

Soup Of The Day, Homemade Bread  
Chicken Liver Parfait, Pear Chutney, Clotted Cream Brioche  
Seafood Cocktail; King Prawns, Crayfish, Avocado, Marie Rose Sauce  
Pear & Devon Blue Cheese Salad, Bitter Leaf, Candied Pecan Nuts, Yoghurt Dressing



**To Follow**

Leg of Lamb  
Roast Chicken  
All Roasts served with; Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes, Gravy  
Market Fish, Samphire, New Potatoes, Tender Stem, Capers, Lemon Dressing  
Parsnip, Chestnut Mushroom & Kale Wellington, Roast Trimmings



**To Finish**

Sticky Toffee Pudding, Caramel Sauce, Clotted Cream Vanilla Ice Cream  
Warm Chocolate Brownie, Chocolate Soil, Toffee Ice Cream  
Crème Brulee, Sour Cherry & Pistachio Biscotti  
Ice Cream Selection (3 Scoops)  
Choose From: Vanilla, Strawberry, Chocolate, Toffee, Coffee  
West Country Cheese, Grapes, Chutney, Biscuits

**Main Course: £20.00**  
**2 Courses: £28.00**  
**3 Courses: £36.00**