

Easter Sunday Menu



A LITTLE INTRODUCTION

Creamy Butternut & Carrot Soup GFO
Croutons, herb oil

Ham Hock Terrine
Collingwood chutney, toasted sourdough bread

Classic Prawn Cocktail GF, DF
Gem lettuce, tomato, cucumber, Marie
Rose sauce, lemon

Beetroot, Potato & Herb Tartare GFO, VE
Braised shallots, dill mayonnaise, rosemary
crostini

THE MAIN EVENT

Roast Leg of Lamb GF
Roast potatoes, rosemary & redcurrant
gravy

Roast Pork Shoulder GF
Roast potatoes, gravy, apple sauce

Roast aged Topside of Beef GFO
Roast potatoes, garlic, thyme, red wine
gravy

Poached Hake Fillet GF
Parsley crushed new potatoes, broccoli
lemon, chive cream sauce

Roast Pumpkin & Mushroom Loaf VE
Aromatic rice, black pepper crème fraiche

All served with seasonal vegetables and cauliflower cheese

THE PERFECT ENDING

Chocolate Egg & Vanilla Cheesecake GFO
Berry compote, Chantilly cream

**White Chocolate & Marmalade Bread
and Butter Pudding** GFO
Vanilla custard

Dorset Cheese Sampler GFO
Grapes, celery, Collingwood chutney and
crackers
(£2.50 supplement)

Sticky Toffee Pudding GF
Toffee sauce, vanilla ice cream

3-Courses £32.50 | Kids £14.50

Please notify us of any allergies or dietary requirements

GF - Gluten Free | GFO - Gluten Free Option | DF - Dairy Free | DFO - Dairy Free Option | V - Vegetarian