

# 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

*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