

# EASTER SUNDAY LUNCHEON

Cream of tomato and basil soup

Organic salmon gravadlax with a buckwheat blini  
and crème fraîche

Pork and pancetta terrine with parsley mayonnaise

Wild mushroom and braised fennel gratin

Cornish crab cake with rocket and salsa verde

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Roast sirloin of Welsh beef with Yorkshire pudding

Slow-roast shoulder of Welsh lamb  
glazed with redcurrant jelly

Pan-fried seabass fillet on linguine pasta  
and squid ink sauce

Grilled free-range chicken breast with caramelised  
spring onions and port jus

Goat's cheese and confit tomato tart  
on wilted spring greens

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Apple and cinnamon crumble with custard

Raspberry and almond crème brûlée

Chocolate sablé with orange compôte  
and Grand Marnier ice cream

Steamed pecan nut and maple syrup sponge  
with toffee sauce

Selection of farmhouse cheeses and biscuits