



Starters

Pea, Mint and Spring Onion Soup with Parmesan Biscuits

Beetroot, Salmon Gravavlax with Dill and Capers, Oil and Lime Aioli

Spring Asparagus wrapped in Parma Ham served with Poached Egg and a Lemon Mayonnaise

Chicken and Duck Liver Parfait served with a Spiced Cherry Jelly and Crisp Breads

Mains

Herb Crusted Rump of Spring Lamb accompanied with Sauteed New Potatoes, Buttered Spring Greens and Minted Red Wine Jus

Pan Seared Fillet of Beef served with Sauteed New Potato, Spring Greens and a Creamy Pepper Sauce

Fillet of Salmon served with a Saffron and Herb Veloute complimented by a Jardiniere of Seasonal Market Vegetables

Pan Fried Chicken Supreme stuffed with Bury Black Pudding and wrapped with Smoked Streaky Bacon, served with potato Dauphinoise, Spring Greens and a Red Wine Jus

Dessert

Homemade Chocolate Tart with Golden Chocolate Eggs

Hot Cross Bun and Bread & Butter Pudding with Crème Anglaise

Classic Rhubarb Fool Trifle

Amaretto and Sultana Cheesecake with Chantilly Cream and a Compote of Spring Berries

and

A Cup of Yorkshire Tea or Grumpy Mule Coffee served with Mini Chocolate Eggs

