



EASTER SUNDAY MENU

Starters

Celeriac Velouté VG

(GF option available)

Focaccia soldiers & pumpkin seeds

Chicken Liver Parfait

Toasted brioche & chutney

Oven Baked Tiger Prawns GF

with garlic chilli butter & alioli dip

Sauté Wild Mushroom V

Poached egg, toasted brioche, parsley & prosecco sauce

Mains

Wild Mushroom Barley Risotto V VG

Vegan style parmesan shavings & herb oil

Herb Crusted Salmon

Oven baked with a herb crumb, wholegrain mustard and potato cake & beurre blanc sauce

Lamb Rump

Pan seared with celeric pureé, silver skin onions, crispy cavolo nero & red wine jus

Half Roast Chicken

Roast potatoes, Yorkshire pudding, seasonal vegetables & jus

Roast Beef

Roast potatoes, Yorkshire pudding, seasonal vegetables & jus

Desserts

Choux Au Craquelin

Profiterole with caramel, chantilly & hazelnut crumb

Spiced Charred Pineapple VG GF

Mango sorbet & crumble

Lemon Curd Tart GF

Burnt Italian meringue & lemon zest

Ice Cream & Sorbet

A selection of flavours available, please ask your server

Our ingredients are locally sourced and prepared on the day. Please advise your server of any allergies or dietary requirements before ordering your meal.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

V – Vegetarian VG – Vegan GF – Gluten Free

£36.00
per person

Quy Children's
Menu available for
under 12 years