

Menu de Pâques Easter Menu  
Friday 2<sup>nd</sup>, Saturday 3<sup>rd</sup>, Sunday 4<sup>th</sup> April

Three Courses £35.00  
Kids menu available

Starter

Smoked haddock fingers, bubble and squeak, whole grain mustard and Stilton sauce

Caribbean Salt Cod Accras, exotic plum, pineapple and mango salsa (DF)

Stir fried fresh squid, samphire, garlic, chillies, olive oil and lime (DF)

Ratatouille, tomato and olive in filo pastry, Honey glazed goat's cheese (DF-Veg Can be Vegan)

Main Courses

Slow cooked Easter lamb shanks Shepherd's pie, Rosemary gravy

Fillets of Royal Seabream filled with hand-picked crab meat, glazed Thermidor

Seafood linguini, Tiger prawns, Scallops, Mussel and chorizo in spicy light bisque,  
crunchy Chili and garlic courgette brunoise

Pan fried fresh turbot fillet, lemon butter

All Served with dauphinois potatoes and roasted Root vegetables

Sweets

Crème brûlée (GF)

Hazelnut meringues (DF)

Terrine au chocolat, Black tequila custard

Crepe Normande, Roasted apples and Calvados caramel