



Easter Sunday Luncheon

Happy Easter from Kate, James and all their Team

Menu

Les Bouviers' renowned poached free-range Egg
served on toasted Brioche napped with a Creamed smoked Salmon and Basil Sauce

Quickly seared Scottish Scallops
with Oriental Sweet Pimento Couscous

Home-Hot Smoked Organic Scottish Salmon
with Pea & Cherry Tomato Millefeuille, Balsamic reduction

Cream of Leek and Potato Soup with Truffle Oil and Croutons

Duck Liver & Foie Gras Parfait studded with Pine Kernels
garnished with home-made Plum and Apple Chutney, Melba Toast

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Home-made Passion Fruit Sorbet

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Roast Leg of Lamb filled with an Olive & Thyme Farce
with Onion Compote, glazed Carrots and Madeira Jus

Seared Escalope of Guilt Head Bream
with a Crab Risotto, braised Fennell, Tomato Confit

Braised Topside of Beef cooked with Red Wine
with Oyster Mushrooms, Button Onions and Horseradish Mash

Grilled Fillet of Wild Icelandic Halibut
with Lemon & Thyme flavoured Mediterranean Vegetables

Braised Lentil Moussaka with Aubergine,
Courgette and Tomato topped with Mature Cheddar

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Daily made Sorbet and Ice Creams served with a duo of Coulis and Exotic Fruits

Our renowned Bread & Butter Pudding laced with Cognac with Saffron Ice Cream

Individual classic warm Apple Strudel with Yoghurt & Cinnamon Mouseline

Vanilla & Mascarpone Panna Cotta with Passion Fruit Coulis

A selection of three Cheeses served at your table
with Apricot and Walnut Bread

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A selection of Coffees and Teas
served with home-made Petit Fours

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