



The Queens Easter Sunday Lunch Menu

31st March 2024



To Begin



Cauliflower & Blue Cheese Soup with warmed bread (v,gr)

Duck Filo Parcel with sweet chilli & lime dip

Salmon & Asparagus Terrine served with toasted baguette (gr)

Sweet Potato Croquette with spicy mayonnaise (v)



Our Easter Sunday Mains



Topside of Local Beef with yorkshire pudding and horseradish sauce

Roast Leg of Spring Lamb with yorkshire pudding and mint sauce

Roast Turkey Breast with pig in blanket and cranberry sauce

Pumpkin & Mushroom Roast Slice with yorkshire pudding (v)

*The above main courses are served with roast potatoes, roast parsnip,
cauliflower cheese, carrot & swede mash, savoy cabbage and gravy (v,gr)*

Portobello & Chestnut Mushroom Wellington with new potatoes,
vegetarian gravy and seasonal vegetables (v)

Baked Fillet of Seabass with Lemon & Caper Dressing
with new potatoes and green beans (g)



To Follow



White Chocolate Mousse with Rhubarb and cream (gf)

Hot Cross Bun Bread & Butter Pudding with vanilla custard

Fresh Berry Eton Mess (gf)

Mini-Egg Ice Cream Sundae

Local Cheeseboard with biscuits & homemade chutney (£2.00 supplement)

Please let our staff know if you have specific dietary requirements

*Main Course £20.95; 2 Courses £27.95; 3 Courses £34.95
(child portions for children under 12 are available at half-price)*



All our food is cooked fresh to order, and our vegetables are served 'al-dente'.

The kitchen team thank you for your patience and understanding

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin.

Please ask a member of staff for more information

Discretionary Service is not included, but much appreciated when given

(v) = vegetarian; (ve) = vegan; (gf) = gluten free; (gr) = gluten free on request