

EASTER SUNDAY LUNCH

Sunday 21st April, 12 – 4pm

STARTERS

Soup of the day, accompanied garnish, homemade bread & butter (V)

Panko breaded king prawn, crab bonbon, mango salsa, yoghurt

Slow roasted vine tomatoes, mozzarella cream, aged balsamic, rye bread crisps (V)

Trio of melon, Parma ham, glazed mango, cherry syrup (GF)

ROASTS

All roasts are served with crispy duck fat roasted potatoes, broccoli, honey glazed carrots, cauliflower cheese, mashed carrot & swede & wild garlic dauphinoise potatoes

Slow roasted topside of Wetherby raised beef (GF)

Slow roasted leg of Wetherby raised lamb studded with rosemary & garlic (GF)

Free range chicken with sage & lemon (GF)

MAINS

Pan fried sea bream, salsa verde, spring greens, stuffed new potatoes

Spinach & wild garlic potato cake, purple sprouting broccoli, grain mustard sauce (V)

DESSERTS

Rhubarb set cream, ginger snap, lemon balm (V)

Easter egg, marshmallows, handmade chocolates, whipped cream (V) (GF)

Knickerbocker glory, brownie pieces (V)

TWO COURSES 19.00

THREE COURSES 22.50

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

**THE
CLEVEDON**
at Ben Rhydding