

EASTER SUNDAY MENU

CHOOSE 1 COURSE: £19

2 COURSES: £27 OR 3 COURSES: £35

HAM HOCK TERRINE (GFO)

Toasted sourdough, sweet piccalilli, mixed salad

HOMEMADE TOMATO SOUP (GF) (VE) (V)

Sourdough roll

SEABASS, GINGER & LIME FISHCAKE (GFO)

Mixed salad, homemade tartare sauce

PEA & POTATO CROQUETTES (GFO) (VE)

Pea shoots, spicy tomato chutney



TOPSIDE OF ROAST BEEF (GFO)

Yorkshire pudding, roast potatoes, gravy, creamy mashed potatoes, seasonal vegetables

CHICKEN BREAST (GFO)

Yorkshire pudding, roast potatoes, gravy, creamy mashed potatoes, seasonal vegetables

SALMON FILLET (GFO)

Hollandaise, roast potatoes, creamy mashed potatoes, seasonal vegetables

MOROCCAN STYLE PILAF ROAST (VE)

Vegan gravy, fondant potato, roast potatoes, seasonal vegetables

BATTERED HADDOCK

Mushy peas, homemade tartare sauce, chips, wedge of lemon

SCAMPI

Garden peas, homemade tartare sauce, chips, wedge of lemon

STEAK PIE

Chips, gravy, seasonal vegetables



STICKY TOFFEE PUDDING (GFO)

Lakes vanilla ice cream, butterscotch sauce

LAKES TRIO OF ICE CREAM (GFO)

Vanilla, strawberry, chocolate

CHEESECAKE OF THE DAY (VE)

Shortbread crumb, Lakes vanilla ice cream

CHOCOLATE TORTE (GF)

Mixed berries, Lakes chocolate ice cream

Allergy
information



PLEASE NOTE: SOME MENU ITEMS MAY BE SUBJECT TO CHANGE



FOOD ALLERGIES & INTOLERANCES: If you have any concerns relating to any of the following allergens, please speak to our Duty Manager prior to ordering: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, or sulphur dioxide (sulphites).

EVERBRIGHT
HOTELS