

EASTER SUNDAY LUNCH

12th April 12 – 4pm

STARTERS

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

Chicken liver parfait, tomato & onion relish, toasted sourdough

Chew Valley smoked salmon, horseradish cream, capers, shallots, mixed leaves (GF)

Creamed wild mushrooms & tarragon, Hobbs House granary toast (V)

MAINS

Roast sirloin of beef, goose fat roasted potatoes, Yorkshire pudding, horseradish cream

Roast leg of lamb, goose fat roasted potatoes, Yorkshire pudding, mint sauce

Roast breast of chicken, goose fat roasted potatoes, Yorkshire pudding, bread sauce

Pan-fried fillet of haddock, crushed new potatoes, pea puree, lemon butter sauce (GF)

Spinach & ricotta ravioli, basil pesto dressing, toasted pine nuts (V/N)

All served with seasonal vegetables, cauliflower cheese and pan gravy.

DESSERTS

Raspberry cheesecake, raspberry coulis, raspberry sorbet (V)

Sticky toffee pudding, salted caramel sauce, honeycomb ice cream (V)

Selection of ice creams or sorbets (GF)

Selection of British cheeses, farmhouse crackers, spiced fruit chutney (V)

Main Course £22.50

Two Courses £29.00

Three Courses £35.00

(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.

SYMONDS
at Redwood