

EASTER SUNDAY LUNCH

Sunday 12th April 12 – 4pm

STARTERS

Leek & potato soup, homemade bread roll, flavoured butter (V)

Prawn & smoked salmon, avocado, lime mayonnaise (GF)

Duck & orange pate, spiced plum chutney, toasted sourdough

Three cheese arancini, tomato & basil sauce (V) (GF)

ROASTS

*All roasts are served with roasted potatoes, seasonal vegetables, stuffing, Yorkshire pudding
& homemade gravy*

Roast topside of beef (GF)

Roast loin of pork (GF)

Roast leg of lamb (GF)

MAINS

Seared seabream, creamed leeks, clams (GF)

Spring risotto, peas, pea puree, goats curd, parmesan, broad beans (V) (GF)

Nut roast (V) (N)

DESSERTS

Cream egg brownie, vanilla ice cream (GF)

Tonka bean panna cotta, roasted rhubarb (GF)

Derbyshire cheese selection, biscuits, chutney (£2 supplement)

Selection of ice cream and sorbets

TWO COURSES 18.95

THREE COURSES 22.95

(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
ORANGERY
at St Elphin's Park