

Easter Sunday Lunch 2018

2-Courses ~ £18.00

3-Courses ~ £21.00



CATTORPE
MANOR ESTATE
COUNTRY HOUSE HOTEL & RESTAURANT

Starters

Home-made Spring Vegetable Soup
With crispy pancetta lardons and home-made bread roll

Chicken Liver & Bacon Salad
Served with a Cumberland sauce

Toasted Brioche, Sweet Chilli Jam & Charred Goat's Cheese
Served with a sweet chilli gel

Fantail of Canteloupe Melon
With a fruit compote and mango & passionfruit coulis

Main Courses

Roast Beef with Yorkshire Pudding
*Served with horseradish cream and roast potatoes **

Slow Roast Loin of Pork
*With sage & onion stuffing, crisp crackling, caramelised apple sauce and roast potatoes **

Chargrilled Mediterranean Vegetable Risotto*
With sundried tomato concasse

Pan Fried Salmon Supreme
Served with an asparagus risotto and a basil tuile

Chicken Goujons & Chips*
Served with peas or vegetables

All main courses are served with buttered seasonal vegetables

**Available as a smaller size for children*

Desserts

White Chocolate & Raspberry Cheesecake

Lemon Citrus Tart
With crispy meringue, macaron and fruit coulis

Apple & Raspberry Crumble
Served with crème Anglaise

Chocolate Fondue
Served with marshmallows and strawberries (Min. two persons)