

# EASTER SUNDAY

20TH APRIL  
3 COURSE  
LUNCH  
ADULTS £50  
(KIDS HALF PRICE)

## Starters

Wild garlic, nettle & potato soup (GF, VG)

Pork & Chorizo Meatballs  
tomato, white bean cassoulet (GF)

Crispy Cod Fishcakes  
chive hollandaise, pickled shallots

English Asparagus  
crispy quail's eggs, rapeseed mayonnaise (V)

## Mains

Roasted Beef Sirloin  
roast potatoes, honey roasted carrot & parsnip, green cabbage,  
cauliflower cheese ball, Yorkshire pudding, gravy (GF\*, DF\*)

Roast Chicken Ballotine  
stuffed with sausage meat, spinach, sundried tomato, feta wrapped in Parma ham,  
fondant potato, roasted purple sprouting broccoli, white wine cream (GF)

Oven roasted Cod Loin  
Japanese mushroom broth, bok choy, udon noodles (DF)  
Green lentil, butternut squash & sage nut roast Wellington  
maple roasted carrot & parsnip, roast potatoes,  
tenderstem broccoli, vegan gravy (VG, GF)

## Desserts

Lemon panna cotta  
pistachio, mixed berry & mint compote (VG, GF)

Cadbury's creme egg cheesecake (GF)

Strawberry & honeycomb pavlova, vanilla cream (GF)

Banoffee hot cross bun bread and butter pudding  
banana custard, toffee sauce



THE BOATYARD PEEL