

# Easter Sunday Lunch Menu

Sunday 31st March, 2019

Chefs Amuse Bouche

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Maple chilli glazed quail and golden raisins

Saffron and artichoke risotto

Soft shell crab and peanut chilli sauce

'Solent Chefs Table'

Selection of seafood, cured meats and seasonal salads

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Roasted Porchetta and apple sauce

Half a rotisserie free range chicken

Roasted sirloin of aged beef

*All served with roast potatoes, Yorkshire pudding and vegetables*

Seared hake with seafood paella rice

Vegetable wellington, spicy tomato sauce

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Warm chocolate cake with salted caramel ice cream

Orange scented apple bunuelos, toffee sauce and vanilla ice cream

Selection of Jude's ice cream made in Hampshire

Sticky toffee pudding with clotted cream

Saffron poached pear, raspberry sauce, shortbread and whipped cream