

EASTER SUNDAY LUNCH

Sunday 12 – 3pm

STARTERS

Wild mushroom and celeriac soup, tarragon oil and warm ciabatta roll(NF-GF)
Asparagus Smoked salmon, poached free range egg and hollandaise sauce (NF-GF)
Slow cooked beetroot and goat cheese mousse, candy walnuts and sun blushed tomato((GF)
Smoked duck carpaccio, caramelized red plums, crispy pancetta and stilton crumbs(GF-NF)

ROASTS

Slow Roasted sirloin of beef (GF) £3 supp
Roast Dingley Dell Pork loin with crackling(FG)
Roast hen turkey breast with tarragon and leek stuffing
Mushroom risotto with truffle oil and grated parmesan (V)(GF)

All roasts are served with crispy duck fat roasted potato, roasted parsnip,
Broccoli, carrots, braised cabbage and Yorkshire pudding

MAINS

Chicken Caesar, baby gem lettuce, hens egg, parmesan crouton and anchovies
'Ramsbury' beer-battered fish with hand-cut chips and crushed garden peas

DESSERTS

apples and caramel tart Tatin with butterscotch ice cream(NF)
Chocolate and hazel nut mousse, chocolate soil and orange sorbet (GF)
Selection of British country cheeses with plum chutney £2 supp
Selection of ice cream and sorbets

TWO COURSES 18.00

THREE COURSES 22.00

(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.

**THE
ROMNEY**
at Mote House