



Easter Sunday Lunch Menu

Borough Arms Hotel

Sunday 1st April, 2018 serving from 12.30 pm – 3.30 pm

Starters

Homemade Cream of Celeriac & Chive Soup
topped with crisp pancetta

Mosaic of Melon (V)
centred with Blackcurrant sorbet & Mojito syrup

Panko Crumbed Wedges of Brie
Served with Red onion marmalade & salad garnish

Homemade Scotch Egg
with Chorizo & Black pudding crumb, and homemade Cajun mayonnaise

Main Courses

Succulent Daube of Beef
Served with a Yorkshire pudding and a rich red wine jus

Pan Roasted Fillet of Chicken
potato fondant napped with a pink peppercorn sauce

Slow Roasted Leg of Lamb
Dauphinoise potatoes, and coated with rich redcurrant, rosemary & mint Jus

Poached Fillet of Salmon
veiled with a Béarnaise sauce

Roasted Mediterranean Vegetable & Feta Strudel (V)
Served with a Tomato & Basil Ragout

All main courses served with seasonal vegetables & potatoes

Desserts

Homemade Raspberry & White Chocolate Cheesecake
with clotted cream ice cream

Baileys Brioche Bread & Butter Pudding
with crème Anglaise

Homemade Treacle Tart
served with crème Anglaise

Coconut Panna Cotta
served with a mango compote

Duo of Cheshire Farm Dairy Ice Cream
with café curl

Freshly brewed Tea/Coffee & Mints

2 courses @ £14.95 Per Person

3 courses @ £18.95 Per Person

Reserve your table now on 01782 629421