

PRIEST HOUSE

BY THE RIVER

EASTER SUNDAY

Sunday 5th April

2 Courses £28 | 3 Courses £35

STARTERS

POTATO AND WILD GARLIC SOUP

Poached egg and crusty bread. (gfa, v)

PROSCIUTTO & HONEY ROAST FIG SALAD

Rocket and aged balsamic (gf)

HOME CURED GRAVADLAX

Honey mustard and dill dressing, herb salad (gf)

CRISP TOFU

Lebanese tabouleh, pine nut and raisin vinaigrette (ve)

ROASTS

SIRLOIN OF BEEF | LEG OF LAMB | LOIN OF PORK | NUT ROAST

Roast and mashed potatoes, root vegetable crush, tenderstem broccoli, honey roast parsnip, Yorkshire pudding and pan gravy.

FILLET OF COD

Parsley mash, wilted spinach, broad bean, tomato and tarragon velouté (gf)

SLOW ROAST PORK BELLY

Lyonnais potato terrine, braised leek, apple purée and cider jus (gf)

WILD MUSHROOM & TRUFFLE LINGUINI

(vea)

SIDES

PIGS IN BLANKETS £5

CAULIFLOWER CHEESE (GF) £5

PANACHE OF VEGETABLES (GF) £4.50

STUFFING £4

DESSERTS

HOT CROSS BUN & BUTTER PUDDING

Cinnamon anglaise and vanilla ice cream

WHITE CHOCOLATE & RASPBERRY

TIRAMISU

ORANGE & ALMOND CAKE

Greek yoghurt and honey (gf, n)

SELECTION OF BRITISH ISLE CHEESES

Homemade pickle and Millers Damsel wafers
(£2.50 supplement)

SELECTION OF ICE CREAMS AND SORBETS