

EASTER SUNDAY LUNCH

21st April 12noon – 4pm

STARTERS

Soup of the day, with homemade bread & butter (V)

Chicken liver parfait, red onion marmalade, toasted sourdough

Severn Valley smoked salmon, horseradish cream, capers, shallots, mixed leaves (GF)

Cerney goats' cheese, red wine poached pear, dressed leaves (V)

MAINS

Roast sirloin of beef

Goose fat roasted potatoes, Yorkshire pudding, horseradish cream

Roast leg of lamb

Goose fat roasted potatoes, Yorkshire pudding, mint sauce

Roast breast of chicken

Goose fat roasted potatoes, Yorkshire pudding, bread sauce

Pan-fried fillet of haddock

Crushed new potatoes, pea puree, lemon butter sauce (GF)

Wild mushroom & truffle risotto

Crispy tarragon (V/GF)

All served with seasonal vegetables, cauliflower cheese and pan gravy.

DESSERTS

Chocolate ganache tart, orange gel, chantilly cream (V)

Strawberry Eton Mess, raspberry coulis (V/GF)

Selection of ice creams or sorbets (GF)

Selection of British cheeses, farmhouse crackers, spiced fruit chutney (V)

Main Course £22.50, Two Courses £29.00, Three Courses £34.50

(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.

SYMONDS
at Redwood