

Easter Sunday Lunch Menu

Two-courses £18 Three-courses £22



Starters

Pea and mint soup, parmesan croute

Chargrilled asparagus on toasted muffin, hollandaise sauce (V)

Home cured dill and lemon salmon gravlax, celeriac remoulade with toasted croutes

Classic chicken Caesar salad

Pan fried wild mushrooms on toast, poached egg, greens and butter sauce (V)

Mains

Slow roasted sirloin of beef, seasonal vegetables, roast potatoes, Yorkshire pudding and traditional gravy

Garlic and rosemary roast leg of lamb, seasonal vegetables, roast potatoes and traditional gravy

Fish pie, hearty pieces of fish in a white dill sauce topped with parmesan crumb served with creamy mashed potatoes and sautéed greens

White bean vegetable cassoulet, topped with griddled goats cheese (V)

Root vegetable suet pie, sautéed greens and cream wild mushroom sauce (V)

Desserts

Baked hot cross bun and butter pudding, with vanilla ice cream or custard

Rhubarb frangipane tart, with cherry ripple ice cream

Chocolate cheesecake, with salted caramel ice cream

Selection of ice creams and sorbets

Granary Deli cheeseboard, with grapes, celery, chutney and fruit crisps

Should you require allergen advice on any of our dishes please ask a member of the team for a copy of our allergen menu.

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Weston Park is owned by the Weston Park Foundation, a charitable trust. All proceeds from our commercial activity goes towards preserving and maintaining this beautiful estate. Cockerel Crayon and Ink by Penelope Timmis now in the Weston Park Foundation art collection. All prices include VAT at the current rate. (V) denotes suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or trace of nuts. All weights stated are prior to cooking.