

EASTER

MENU

SUNDAY 5TH APRIL 13 COURSES £32.00

STARTERS

Cream of Mushroom Soup

black truffle crème fraiche and chives, rosemary focaccia (V, VGO)

Prawn and Crayfish Cocktail

king prawn, crayfish, bloody Mary mayonnaise, gem lettuce
and sun blushed tomatoes (GF)

Chicken liver Pate

pickled Yorkshire rhubarb, pumpkin seed granola, toasted sourdough

MAIN COURSE

Roast Sirloin of Beef

Yorkshire pudding, roast potatoes, honey glazed carrots and parsnips,
creamed leeks (GFA)

Roast Leg of Salt Marsh Lamb

roast potatoes, crushed peas, honey glazed carrots and parsnips,
creamed leeks and minted jus (GF)

Miso glazed Salmon

soy and sesame bok choy, courgette and spring onion

Beetroot and Parsnip Wellington

roast potatoes, creamed leek, carrot puree and broccoli,
port and beetroot jus (VG)

DESSERT

Lemon sabayon tart

with crunchy meringue and fresh raspberries (V)

Hot cross bun bread and butter pudding

served with vanilla custard (V)

Chocolate mousse pot

with shortbread and salted caramel (V)

Tea, coffee and mints to finish - upgrades available



HAGLEY
GOLF CLUB