




Easter Sunday Lunch

SUNDAY 21 APRIL

Starters

Spring onion and potato soup 

Chicken liver, wild rocket, onion marmalade and granary toast

Goat cheese pannacotta, heritage tomatoes, baby basil and crostini 

Carpaccio of cantaloupe melon, coriander and lime, macerated strawberries 

Mains

Roast Sirloin, Yorkshire pudding with red wine jus

Roast loin of pork, apple puree, sage and apple stuffing, red wine jus

Pan fried sea bass fillet on a spinach and potato mash, lemon grass and parsley butter sauce

Corn fed chicken breast, mashed potatoes and braised red cabbage

Baby ratatouille in a filo pastry cup, crumbled goats cheese and pesto 

Desserts

Sticky toffee pudding with vanilla bean ice cream

Lemon & lime posset, shortbread

Bramley apple & fruit of forest crumble, cinnamon ice cream

Warm chocolate brownie, vanilla bean ice cream, chocolate sauce

3 Course lunch £30.95 per person to include tea/ coffee

Children under 12yrs of age £15.00

A 10% discretionary service charge will be added to your bill



FRENSHAM POND

• COUNTRY HOUSE HOTEL & SPA •

