

# The Village Inn

## Easter Sunday Lunch Menu

### Starters

**Butternut & Coconut Soup**, Served with Warm Ciabatta (\*) (V) (Ve)

**Yorkshire Puddings**, Served with House Onion Gravy (\*)

**Lamb & Rosemary Sausage Roll**, Served with House Mint Dressing

**Prawn Cocktail & Smoked Salmon**, With Marie Rose Sauce, Cucumber Jelly & Brown Bread (\*)

**Baked Goats Cheese Bruschetta**, With Sunblushed Tomatoes, Pesto & Balsamic (\*)

### Main Courses

**Roast Topside Beef**, served with Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (\*)

**Roast Loin of Pork**, served with Crackling, Apple Sauce, Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (\*)

**Duo of Pork & Beef**, Served with Crackling, Apple Sauce, Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (\*)

**Roast Chicken Breast** served with Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (\*)

**Panfried Salmon**, Served with Champ Potato Cake, Confit Leeks & Prawn White Wine Sauce (\*)

**Luxury Chestnut Roast**, Served with Roast Potatoes, Roasted Carrot & Parsnip & Vegetarian Gravy (\*) (V) (Ve)

### Desserts

**White Chocolate & Toblerone Cheesecake**

**Sticky toffee Pudding**, Smashed Crunchie Bar, Butterscotch Sauce & Vanilla Ice Cream (GF)

**Lemon Posset**, Raspberry Compote & Shortbread (\*)

**Deep Filled Apple Pie**, Vanilla Custard (V)

**Double Chocolate Brownie**, Chantilly Cream & Warm Chocolate Sauce (V)

**Eton Mess**, Meringue, Chantilly Cream & Mixed Berries (V) (GF)

**Cheesecake Easter Eggs** (Please See Dessert Board)

**2 Courses £27**

**3 Courses £32**

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in other dishes or food served here. Please ask for assistance if required.

\*These dishes can be made Gluten Free, but please note that our deep-fried products are fried in the same oil as our non-gluten free products.