

COWLEY MANOR

COTSWOLDS

Easter Sunday Menu

STARTERS

Smoked salmon, cream cheese
and soft herb tian, crisp rye bread

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**Waldorf salad**

With soya bean & radish

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New season asparagus

Soft poached egg, lemon hollandaise

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**Heritage tomato & artichoke salad**

Cucumber, Berkswell cheese

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Lightly smoked chicken salad

Crisp skin, gem lettuce, parmesan and garlic dressing

MAINS

Roast rump of paddock farm beef

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**Roast loin of pork**

Bensons cider apple sauce

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Roast chicken

Herb stuffing, bread sauce

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**Grilled gilt head bream**

Spinach, new season new potatoes, brown shrimp butter

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Crisp potato rosti & feta cheese

Young vegetables, tomato and white balsamic dressing

All mains served with Yorkshires, roast & new potatoes, seasonal vegetables

DESSERTS

Poached rhubarb & ginger bread trifle

Ginger beer ice cream

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**Crisp tuille basket & soft fruit compote**

champagne sorbet

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Banana & toffee Arctic roll

Peanut brittle, glazed bananas

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**Dark chocolate tart**

Blood orange sorbet

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British cheese board

celery, grapes, chutney and crackers

£28 for two courses or £33 for three | *Head Chef: David Kelman*