


EASTER SUNDAY MENU

20TH APRIL

Lanes
hotel • spa • brasserie • bar

2 COURSES - £30 | 3 COURSES - £35


Starters


 **v VEGAN** Chef's soup of the day
chargrilled focaccia

GF, VEGAN Isle of Wight heirloom tomato salad
cashew nut pesto, micro greens


v Radish orzotto
watercress, pesto, parmesan, basil

v Grilled asparagus
burrata, polenta chips, sun-blushed
tomatoes


 **Chicken & spring onion terrine**
date & yoghurt salsa, toasted brioche

 **v Mushroom parfait**
pickled vegetables, micro greens,
chargrilled focaccia


Mains

 **Roast rump of beef**
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine gravy

GF Fillet of seabass
smoked haddock croquette, seasonal greens,
broad bean & tomato salsa

 **Roast leg of lamb**
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine gravy

v Asparagus tart
tarragon polenta cake, sun-blushed tomato,
rocket & fig salad

 **Roast loin of pork**
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine gravy

v Wild & black garlic risotto
seasonal greens, parmesan crisp
+ can be made vegan on request +


Sweet

GF v Pistachio parfait
pistachio ice cream, pistachio tuile

GF, VEGAN Rhubarb & stem ginger fool
Chantilly cream, hazelnut crumble, rhubarb
sorbet

GF v Mango crème brûlée
quince chutney salsa

v Sticky toffee pudding
banana ice cream, toffee sauce

 **v Lemon posset**
shortbread biscuit

v White chocolate & macadamia nut tart
macadamia nut ice cream

 **CAN BE MADE GLUTEN FREE ON REQUEST**

GF DISH IS GLUTEN FREE

FOR ANY ALLERGENS OR DIETARY REQUIREMENTS, PLEASE CONSULT A MEMBER OF STAFF