



The Feathers Hotel

EASTER SUNDAY LUNCH

STARTERS

Plum tomato, sweet pepper & coriander soup G,Ce

Crayfish & prawn Caesar salad, Parmesan, garlic & herb croutons C, D, E, G

Cod & soft herb fishcake, pea shoot & spinach, Inca tomato sauce vierge F, G, D, E, Sd

Asparagus, poached quails egg, Dijon mustard & basil dressing E, Mu, Sd

Miso marinated duck leg, Pak choi & beansprouts, black sesame seeds S, Se, Sd

Chicken breast, chorizo & caramelised white onion, red pepper & chilli houmous G, Se, Sd, S

MAIN COURSES

Roast Sirloin of Herefordshire beef, Yorkshire pudding, roast potatoes,

seasonal vegetables, red wine gravy G, D, E, Ce, Sd

Roast leg of lamb, rosemary & garlic, roast potatoes, seasonal vegetables, redcurrant gravy G, D, Sd, Ce

Corn fed chicken breast, confit shallot mashed potato, tenderstem broccoli,

sun blushed tomato & olive butter D, Sd,

Cod fillet, colcannon potato, serrano ham wrapped fine beans, shellfish beurre blanc D, F, G, C, Ce, Sd

Vegetarian assiette, soft herb Crottin goats cheese, carrot arancini,

potato terrine, Spiced butternut squash, mint pesto D, Ce, Sd, N, S, Se

Salmon fillet, slow roasted garlic polenta chips, asparagus, & baby spinach, scallion creme fraiche F, D, Sd,

DESSERTS

Malteser tiffin, dark chocolate sauce, crème fraiche sorbet S, D, G

Apple bread & butter pudding, rhubarb & apple crumble ice cream G, D, E

Charred pineapple & coconut Eton mess, garden mint syrup E, D

Red berry crème brulee, white chocolate chip cookies E, D, G, S

Artisan cheese, biscuits, celery, apple, homemade chutney D, Sd, Ce, G, S, E, Mu

Dark chocolate & pistachio tart, brandy steeped cherries, white chocolate sauce S, G, Sd, N, D