

Howard's House

Easter Sunday Lunch
21stst April
£35 per person

Selection of canapés

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Garden pea and mint soup
Crème fraiche

Wiltshire game, sage & apricot terrine
Homemade smoked tomato ketchup

Pan-seared Lyme bay scallops
Cauliflower purée, chorizo soil (£3.50 supplement)

Sautéed black trompette mushrooms
Honey parsnip purée

Roasted saddle of local lamb
Goose fat roasted potatoes, seasonal vegetables, fresh garden mint sauce

28-day aged Aberdeen Angus beef sirloin
Yorkshire pudding, goose fat roasted potatoes, seasonal vegetables, gravy

Blanquette of Hake fillet
White wine cream sauce, mussels, potato pebbles, baby leeks

Sage and grain mustard gnocchi
Roasted beets, heritage carrots

Dark chocolate brownie
Cream egg ice cream

Mini egg cheesecake
Raspberry coulis

Hot cross bun & butter pudding
Crème Anglais

Selection of British cheeses, individual garnishes, handmade biscuits
(£3.50 supplement)