

The Woolpack Inn

Bar & Grill

Easter Sunday 12th April 2020

12.00pm - 8.00pm

A free chocolate egg for all the children on the table
£28.00 per head (adult) / £13.00 per head (children under 12 years old)

To Start

- Pea, mint and spring onion soup** with homemade crusty bread **(V) (can be GF)**
- Griddled halloumi and asparagus salad (V) (GF)**
- Sticky honey and sesame seed pork belly bites** with hoisin sauce and a mixed salad
- Smoked salmon and crayfish tail stack:** smoked salmon topped with salmon mousse and crayfish tails with toasted crostini's **(can be GF)**
- Poached haddock,** watercress, spring onions, leeks and potatoes **(GF)**
- Chicken liver parfait** with red onion chutney and homemade toasted bread **(can be GF)**

The Main Event

- (All roasts are served with seasonal vegetables and can be GF)*
- Roast sirloin of beef** with roast potatoes, Yorkshire pudding, horseradish cream and gravy
 - Roast leg of lamb** with roast potatoes, Yorkshire pudding, mint sauce and gravy
 - Roast crown of turkey** with roast potatoes, Yorkshire pudding, pigs in blankets, stuffing, cranberry sauce and gravy
 - Fish Pie:** selection of fish in a white wine and cream sauce, topped with mashed potatoes and gratinated cheese, with seasonal vegetables **(GF)**
 - Courgette and sundried tomato linguine** in a tomato and basil sauce topped with buffalo mozzarella **(V)**
 - Beer battered haddock** with chips, mushy peas, tartare sauce and a lemon wedge

To Finish

- Dark chocolate torte** with honeycomb, chocolate sauce and pouring cream **(V) (GF)**
- Pistachio and lemon cheesecake** with lemon curd and a tuile biscuit **(V)**
- Treacle tart** with vanilla ice cream **(V)**
- Bramley apple crumble** with vanilla custard **(V)**
- Espresso brûlée** with amoretto biscuits **(V) (can be GF)**
- Vegan sticky toffee and pear pudding** with vegan vanilla ice cream **(V)**