

## *Easter Sunday Menu*

2 Courses £34.95 per person

3 Courses £48.00 per person

### Starters

**Watercress and Minted Pea Soup** (GF/VE/V)  
Served with crème fraiche and cheesy croutons

**Seared Scallops** (GF)  
Served with squash purée and brown butter caper sauce

**Lamb Sweetbreads** (GF)  
Served with pea velouté

**Cauliflower Fritters** (GF/VE/V)  
Served with butterbean purée and gremolata

### Main Courses

**Slow Roasted Lamb Shoulder** (GF/DF)  
Served with redcurrant jelly and lamb sauce

**Pork Belly Porchetta** (GF/DF)  
Served with Sheppy's cider and apple gravy

**Westcountry Sirloin of Beef** (GF/DF)  
Served with horseradish cream and roast beef gravy

*All our roasts are served with roast potatoes, Yorkshire pudding and seasonal vegetables*

**Sea Bass Fillet** (GF)  
Served in creamy brown crab sauce with saffron potatoes and wilted spinach

**Tumbet** (GF/VE/V)  
Layered roasted aubergine, courgettes, peppers and sliced potatoes, oven baked in a rich tomato sauce

Lunch 12pm - 3pm

GF Gluten Free, DF Dairy Free, VE Vegan, V Vegetarian, --\* available on request  
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANYFOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS



## Desserts

### **Warm Chocolate Brownie (GF)**

Served with chocolate sauce and Chantilly cream

### **Raspberry and White Chocolate Cheesecake (GF)**

Served with raspberry sorbet

### **Lemon Posset (GF/DF)**

Served with lemon curd and shortbread

### **Strawberry and Rhubarb Tiramisu (DF/VE/V)**

To see more of our events please follow the QR code



[www.sheppycider.com](http://www.sheppycider.com)

@sheppyciderfarm

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