

Easter Sunday Menu

2 Courses £28.50 per person 3 Courses £36.50 per person

## Starters

Homemade Roasted Celeriac and Apple Soup (V/VG/GF)Served with a wedge of crusty cob

**Chargrilled Asparagus Spears** (V/GF) Served with apple, dates and a goat's cheese salad

Wild Garlic, Mint and Pea Mousse (V/VG/GF) Served with warm bread

### Chicken and Game Terrine

Served with mixed baby salad leaves, Gold Medal chutney and a wedge of crusty cob

## Main Courses

#### Roasted Topside of Beef (\*GF)

Served with served with garlic and thyme-roasted potatoes, a selection of fresh seasonal vegetables, red wine gravy and topped with a Yorkshire pudding

### Roasted Leg of Pork with Apple Sauce (\*GF)

Served with sage and onion stuffing, crackling, garlic and thyme-roasted potatoes, a selection of fresh seasonal vegetables and red wine gravy

### Chicken and Apple Cider Cassoulet (GF)

Chicken legs and gammon slow cooked with chorizo, white beans, fresh vegetables, bay leaves, thyme and chilli. Topped with orange parsley

#### Fillet of Sea Bream (GF)

Baked and served with pancetta, peas, mint and baby gem lettuce in cider and cream sauce

**Fricassee of Spring Vegetables and Jackfruit** (V/VG/GF) Cooked in Sheppy's cider and fresh herbs and finished with vegan cream

Lunch 12pm - 3pm

\*GF Gluten Free available on request, GF Gluten Free, VG Vegan, V Vegetarian PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS



# Desserts

Apple And Pear Crumble Served with cream (\*vegan cream available) (V/VG/GF)

Hot Cross Bun Pudding with apples (V) Served with custard

Mini Chocolate Egg Brownie (V) Served with clotted cream or vanilla ice cream

**Crème Caramel** (GF) Served with fresh berries

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