



### *Easter Sunday Lunch*

*Wye Valley Asparagus, Hen's Egg, Orange Crumb, Truffle Emulsion*

*Assiette of Scottish Salmon, Pickled Cucumber, Crème Fraiche, Quail's Egg, Caviar*

*Caramelised Parsnip Soup, Confit Duck Ravioli, Hazelnut Oil*

\*\*\*\*\*

*Roast Sirloin of Tweed Valley Beef, Seasonal Vegetables, Yorkshire Pudding, Red Wine Jus*

*Pan Fried Fillet of Hake, Saffron Potato, Savoy Cabbage, Port Wine Cream*

*Goat's Cheese and Potato Gnocchi, Salt-Baked Celeriac, Beetroot, Salsify, Pumpkin Seed Oil*

\*\*\*\*\*

*Dark Chocolate Fondant, Caramelised Banana, Rum Ice Cream*

*Albert Roux's Classic Lemon Tart with Raspberry Sorbet*

*A Selection of British and Continental Cheeses from our Trolley with Quince and Damson Plum Jelly and Fresh Grapes*

\*\*\*\*\*

*Selection of Tea or Coffee with Petit Fours*

*£45 per person*

*We endeavour to use local produce wherever possible.*

*Service charge is not applied to your final account, any gratuity is at the discretion of our guests*

*Albert & Michel Roux Jr*  
CROSSBASKET CASTLE