



BEADNELL TOWERS & KITCHEN

EASTER SUNDAY

3 COURSE 38.50 | 2 COURSE 30.50 | KIDS ROAST 10.50

STARTERS

SMOKED SALMON PLATTER

Lemon, Shallots, Capers

MINTED MELON

Parma Ham, Heirloom Tomato Salad

FRESH PEA AND MINT SOUP (V)

Spicy Onion & Parmesan Biscuits

CAULIFLOWER WINGS (V)

Korean BBQ Sauce, Spicy Onions, Sesame

MAIN COURSES

ROAST SIRLOIN OF NORTHUMBRIAN BEEF

Beef Dripping Roasties, Yorkshire Pudding

SLOW ROAST SHOULDER OF NORTHUMBRIAN LAMB WITH GARLIC AND ROSEMARY

Beef Dripping Roasties, Yorkshire Pudding

LEMON AND CONFIT GARLIC ROAST CHICKEN

Beef Dripping Roasties, Sage Stuffing

HONEY & MUSTARD GLAZED GAMMON

PUY LENTIL & VEGETABLE WELLINGTON (V)

Vegetarian Gravy

All Roasts Served with Bashed Swede, Braised Red Cabbage, Cauliflower Cheese & Mixed Greens

DESSERTS

ORANGE AND POLENTA CAKE (V)

Pistachio Cream

PASSION FRUIT AND LIME CHEESECAKE (V)

Stem Ginger And Oat Crumble

RASPBERRY AND ROSE BAVAROIS (V)

Thyme Shortbread

All our food is prepared in a kitchen where nuts, gluten, dairy and other allergens are used. If you have a food allergy please notify us in advance of ordering. Fish may contain small bones.