

Sample

**The Restaurant
@ Sopwell**

Easter Sunday Lunch – 4th April 2010

Starters

White bean onion and garlic veloute with fricassee of Belotti beans & truffle oil

Pressed salmon, mullet, Dublin bay prawn and baby leek terrine with saffron Jersey royals, Vierge dressing

Smoked tomato tartare set with green beans and asparagus, Mache salad, treacle and shallot dressing

Twice baked goats cheese soufflé set with sisho cress, candied golden beetroot dressing

Main courses

British roast beef or roast lamb with traditional accompaniments

Breast of corn fed chicken filled with sage and pancetta farce set with lemon thyme crushed potatoes, balsamic jus, spring greens

Coulubiach of salmon set with parsley and chive mash, sautéed spinach, Chablis chive sauce

Cassoulet of Jerusalem artichokes with woodland mushrooms, asparagus, chardonnay tarragon fondue, sprouting broccoli

Desserts

Lemon and mixed berry syllabub with almond tuille

Selection of British cheeses with fig chutney and wheat wafers

Dark chocolate tart with malted milk ice cream

Apple and blackberry crumble, Cornish clotted cream, vanilla crème anglaise

Coffee & macaroons