



ORCHID EASTER SUNDAY MENU 2 COURSE £17.50 · 3 COURSE £20.50

ROAST RED PEPPER AND VINE TOMATO SOUP

crusty bread roll

BREADED GOATS CHEESE

onion marmalade, apple salad

TRIO OF SEAFOOD

pickled herring, smocked mackerel, prawn marie rose

MELON, MANDARIN AND PINEAPPLE COUPE

coconut shards, mango sorbet, passionfruit syrup

ROAST SIRLOIN OF BEEF

yorkshire pudding, red wine jus

BREADED CHICKEN ESCALOPE

sherry and wild mushroom cream sauce

GRILLED FILLET OF HADDOCK

prawn, almond and lemon butter, sauté potatoes

VEGETABLE AND BUTTON MUSHROOM STROGANOFF

basmati rice, sour cream, garlic bread

STRAWBERRY SHORTCAKE TOWER

ripple ice cream, berry coulis

MALTESER CHEESECAKE

 $butters cotch \ sauce, \ salted \ caramel \ ice \ cream$

ORANGE CREAM FILLED PROFITEROLES

Belgian chocolate sauce, citrus yogi ice cream

DUO OF CHEDDAR AND BRIE

biscuits, grapes, chutney