



EASTER SUNDAY LUNCH

Sunday 5th April 2026 | The Drawing Room
£29pp | Tables available at 1pm or 1.30pm

STARTERS

Cream of potato and spinach soup
Prawn cocktail with Marie Rose sauce & granary bread
Duck & Port pate, fruit chutney & toast
Deep fried mushroom in crispy breadcrumbs with garlic mayonnaise
Large Yorkshire pudding with onion gravy (v)

MAIN COURSES

Braised feather blade of beef with shallot gravy & Yorkshire pudding
Roast turkey breast, bacon wrapped chipolata and sage and onion
Roast leg of lamb, rosemary gravy & mint sauce
Poached salmon with cheese & spinach sauce
Roasted cauliflower steak with a lightly curried leek sauce (v)

Vegetable accompaniments

Creamed & Roast potatoes • Honey-roasted carrots • Tenderstem
broccoli • Parsnips • Cauliflower cheese • Braised red cabbage

DESSERTS

Apple tarte tatin with salted caramel ice cream
Fruits of the forest knickerbocker glory layered with meringue & ice cream
Dark chocolate fondant, chocolate sauce & ice cream
Jam roly-poly with custard
Mini cheese & biscuit platter

Tea & Coffee



Booking is essential- To pre-book a table please visit
The Orangery or phone 01325 331444.
Please notify your server of any food allergies, intolerances
or other dietary requirements before placing your order.

Full payment is required at the time of booking