

Nuthurst Grange  
Restaurant  
**Easter Sunday  
Menu**

2022

**Starters**

**Spring Vegetable Soup, Goats Cheese Pearl (V)**

**Honey Smoked Salmon, Lemon Gel, Dill Crème Fraiche, Salted Cucumber (GF)**

**Confit Chicken Rilette, Wild Garlic, Charred Asparagus (GF, DF)**

**Smoked Mackerel Terrine, Bloody Mary Coulis, Celery Ribbons, Saffron Aioli (GF, DF)**

**Mushroom Pate, Sourdough Croute, Onion Marmalade, Balsamic Onions (VG, DF)**

**Mains**

**Roast Sirloin of Scotch Beef, Served with all the trimmings, Celeriac Puree (GF)**

**Roast Leg of Cornish Lamb, Roasted Celeriac & Swede, Rosemary Sauce (GF)**

**Roast Rack of Pork, Honey Roast Parsnip, Charred Apple, Red Wine Sauce (DF, GF)**

**Fillet of Seabass, Seafood Risotto, Watercress and Chicory Salad, Cream Sauce (GF)**

**Rigatoni Pasta, Chestnuts, Green Pesto, Brie De Truffle, Deep Fried Capers, Rocket V (can be VG)**

**Massaman Curry, Fried Aubergine, Potato, Roasted Spiced Cauliflower, Tofu,  
Squash Chutney, Toasted Peanuts, Mint & Cumin Yogurt (V, GF – can be VG)**

**Desserts**

**Peach Posset, Bourbon Flambéed Peaches, Almond Sable**

**Raspberry & Pistachio Macaron, Pistachio Ganache, Raspberry Pipette Coulis**

**White Chocolate & Mango Crème Brûlée, Chocolate Tuile, Mango & Pineapple Salsa**

**Blood Orange Gin-Soaked Baba, Pineapple Carpaccio, Orange & Mint Cream**

**Selection of Cheeses, Celery Ribbons, Quince, Grapes & Biscuits (V can be GF)**

V- Vegetarian

GF- Gluten Free VG – Vegan

DF – Dairy Free

*If you have any special dietary requirements or a food allergy,  
please inform the restaurant Staff.*

**4 Course - £39.95 with Filter Coffee & Petit Fours**

**2 Course £29.95**