



MENU

EASTER SUNDAY | 31ST MARCH

ROAST DINNER

ROAST ROLLED SHOULDER OF SPRING LAMB

LOCAL ROAST PORK WITH CRACKLING

CYPRriot ROAST AUBERGINE, HALLOUMI,
SESAME (V)

Served with homemade sage & onion stuffing, beef-dripping Yorkshire pudding, lamb brawn, Vichy carrots, three cheese broccoli and cauliflower, spiced red cabbage, buttered seasonal greens, swede and carrot mash. Tewksbury mustard, apple sauce, fresh mint sauce and lamb bone gravy.

DESSERT

POACHED PEAR

With a hazelnut crumb chocolate sauce and chantilly cream

MARMALADE AND TREACLE SPONGE

With custard

RASPBERRY AND LEMON CHEESECAKE

TWO COURSES | £25 PER PERSON

PAINSWICK GOLF CLUB