

The Sawley Arms Easter Sunday Lunch Menu

8th April 2012 12:00pm – 6:00pm

Two courses £17:95 children 12yrs & under £9

Three courses £22:75 children 12yrs & under £11

Starters

Roasted plum tomato & red pepper soup, balsamic oil

Fish platter: salmon mousse, cucumber pickle
smoked mackerel pate, beetroot chutney

Toasted brie, candied walnut & pear salad

Crayfish & prawn cocktail, apple & celery, marie rose sauce

Duck liver & orange pate,
baby spinach & orange salad with toasted pumpkin seeds, red onion marmalade

Mains

Roast Rare Rump of Sawley Beef, yorkshire pudding,
fresh horseradish relish, duck fat roasties, red wine gravy

Roast rump of nidderdale lamb, (served pink)
slow braised potatoes, tomatoes, garlic & rosemary, rich port reduction

Whitby cod & tarragon parcel
with baby leeks, fennel & new potatoes, chive butter sauce

Roast breast of corn fed chicken
chestnut & apple stuffing, cider cream sauce, bubble & squeak mash

Pork, sage & apricot cassoulet : leeks & smoked bacon,
mushrooms & cannelloni beans, warm house breads

Yorkshire game pie : rabbit, venison, pheasant & partridge, onions & thyme
rich buttercust pastry, redcurrant gravy, chunky chips

Roast beetroot & ribblesdale goats chese tart,
caramalised onions, rockette salad, new potatoes

Sweets

Lemon meringue pie

Yorkshire curd cheesecake, cinnamon crème fraiche

Caramalised pink rhubarb upside down cake, frangipanne sponge, orange cream

Warm Treacle tart, vanilla pod ice cream

Bramley apple pie, rich butter pastry, cream or ice cream

2 scoops of g&t's handmade yorkshire ice cream
white chocolate & wild cherry, shortbread finger