

# Easter Sunday

**SERVED 12 NOON - 8:30PM**  
**£50 PER PERSON**

## APPETISERS

### Soup of the Day

Homemade Soup Served with Freshly Baked Wheaten Roll \* (V) (DF) (VEGAN)

### Dressed Burrata Salad

Salad of Beetroot, Tomatoes, Arugula Orange and Basil topped with Burrata  
Cheese Herbs Oil and Balsamic Glaze (V) (DF) (GF) (VEGAN)

### Butterfly King Prawn

Breaded King Prawn with Melon, Cherry Tomatoes Mint and  
Pickled Ginger with Red Pepper Vinaigrette

### Pan Seared Scallops

Seared Scallops with Sweet Potato Chowder and Basil Oil

### Crispy Chilli Chicken

Lightly Coated Chicken Strips, Fried until Crispy then tossed in Vegetables  
and Homemade Chilli Sauce (GF)



## MAINS

### McAllisters Trio Of Meats

Roast Trio of Gammon, Beef Eye and Turkey Breast served with Yorkshire Pudding Filled with Irish Stuffing and  
Pig in Blankets served with Medley of Potatoes, Vegaeables and Gravy

### Blackened Salmon

Fillet of Salmon in Blackened Cajun Seasoning, Glazed with Honey-Chilli served with Grilled Pak Choi, Cherry Vine  
Tomatoes, Basil Pesto and Choice of side (GF)

### Peppered Chicken Supreme

Oven baked Supreme of Chicken served with Asparagus, Buttery Champ, Creamy Peppered Sauce (GF)

### Glazed Lamb Chops

Seared Lamb Chops in Balsamic Honey Reduction, Herb and  
Garlic Gremolata served with Mash Potato and Greens (GF)

### Sous Vide Breast of Duck

Slowly Poached Breast of Duck Finished on the Grill served with Sweet Potato Fondant, Vegetables and Pan Jus (GF)

### 10oz Sirloin Steak

Prime Cut of Beef Loin Cooked to your liking served with Grilled Tomato, Homemade Onion Ring,  
Choice of Sauce and Side (GF) (DF)  
(£5 Supplement)

### Vegan Wellington

Stir-Fried Vegetables, Breton Sauce, Carrots and Lentils Wrapped in Vegan Puff Pastry (V) (DF) (VEGAN)



## DESSERT

**(Please Turn Over)**



## TEA & COFFEE

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free

Please be advised that food allergens are handled in the kitchen, in some cases allergens may be unavoidably present due to shared equipment or the ingredients used

# Desserts

## **Pavlova Sphere**

Meringue Sphere Served with Seasonal Fruits, Whipped Cream, Homemade Coulis

## **Classic Crème Brûlée**

Rich Creamy Creme Brûlée, Summer Berries, Viennese Biscuit

## **Blueberry Cheesecake**

Smooth and Creamy Cheesecake, Homemade Blueberry Compote, Seasonal Fruits

## **Pear Upside Down Cake**

Pear Cooked in Caramel served with Custard and Vanilla Ice Cream

## **Seasonal Milk Chocolate Eclair**

Sweet Shell filled with Chantilly Cream, Strawberry Compote and Blueberries

## **Trio Of Ice Cream**

Raspberry Ripple, Honeycomb and Vanilla

## **Sticky Toffee Pudding**

Butterscotch Sauce, Ice-Cream

## **Vegan Chocolate Cake**

Deliciously Moist Chocolate Cake with Dairy free Ice-Cream (V) (GF) (DF) (VEGAN)

## **Chocolate and Caramel Dome**

Chocolate Domes with a Velvety Mousse Center, Accompanied by Chocolate Crumble and Rich Chocolate Ice Cream