

# EASTER SUNDAY LUNCH

*Sunday 12 – 3pm*

## STARTERS

Leek & potato soup, homemade bread roll, flavoured butter (V)

Prawn & smoked salmon, avocado, lime mayonnaise (GF)

Duck & orange pate, spiced plum chutney, toasted sourdough

Three cheese arancini, tomato & basil sauce (V) (GF)

## ROASTS

*All roasts are served with roasted potatoes, seasonal vegetables, stuffing, Yorkshire pudding  
& homemade gravy*

Roast topside of beef

Roast loin of pork

Roast leg of lamb

Nut roast (V)

## MAINS

Seared seabream, creamed leeks, clams (GF)

Spring risotto, peas, pea puree, goats curd, parmesan, broad beans (V) (GF)

## DESSERTS

Cream egg brownie, vanilla ice cream (GF)

Tonka bean panna cotta, roasted rhubarb (GF)

Derbyshire cheese selection, biscuits, chutney (£2 supplement)

Selection of ice cream and sorbets

TWO COURSES 18.95

THREE COURSES 22.95

(V) Vegetarian | (N) Nut | (GF) Gluten Free.  
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

THE  
ORANGERY  
at St Elphin's Park