



The Bass & Lobster

FOODHOUSE

EASTER SUNDAY

Homemade soup of the day

Assiette gourmand of smoked salmon, crab and Jersey Royal salad with chive and cucumber crème fraiche

Grilled flat cap mushrooms stuffed with Jersey cheddar rarebit on toasted brioche with crisp smoked pancetta

Warm goat's cheese pithivier with rocket and fig salad and balsamic dressing



Roast Sirloin of Scotch beef, roast potatoes, Yorkshire pudding, vegetables and gravy

Roast saddle of English lamb stuffed with spinach and pine nuts, roast potatoes, vegetables and rosemary sauce

Fillets of salmon, lemon sole and hand dived scallops wrapped in puff pastry with a shell fish sauce

Fresh tagliatelle pasta with woodland mushrooms, asparagus, peas with fresh parmesan cream and herb sauce



Chocolate crème brulee with cherry and almond financier

'Easter Sundae' – Crushed meringue, summer fruits, vanilla mascarpone, cream and praline wafers

A selection of English and French cheeses served with grapes and crackers



Coffee and an Easter Treat

£24.00

Please see our specials boards for supplements