

Easter Sunday Lunch Menu

Sunday 21st April 2019

£46 per person available 12:00pm - 4:00pm

50% deposit required upon booking

Please call 01202475111 or e-mail:

restaurantbooking@captainsclubhotel.com

Starter

Cream of New Forest asparagus soup, wild garlic oil



Selection of starters, salads & seafood from the buffet

Main

Roast sirloin of English beef, roast potatoes, seasonal vegetables,
Yorkshire pudding, red wine sauce



Herb roast breast of chicken, wild mushroom arrancini, chanterelle mushroom fricassee,
crispy onions



Slow cooked leg of duck, chorizo & haricot bean cassoulet, red wine & parsley.



Pan fried fillet of sea bream, black olive gnocchi, heirloom tomato salad,
pea shoots & rocket salad, parmesan tuile



Beetroot Israeli cous cous, chargrilled asparagus & rosary goats cheese spring rolls,
mint emulsion

Dessert

Easter surprise



Baked vanilla cheesecake, raspberry sorbet



Chocolate delice, salted caramel, crème fraiche



Blackberry mousse, apple compote, almond tuile



Selection of English cheeses with biscuits, bread, grapes & chutney

Coffee & Homemade treats

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients to their requirements
Food Allergies & Intolerance" – should you have concerns about a food allergy or intolerance please speak to our staff before you order
your food or drink.

A discretionary service charge of 10% will be added to the total bill.

