

THE *Barn*

EASTER SUNDAY LUNCH

Served 12:00 – 15:00

STARTERS

Panini al Latte
Creamy Butternut Soup
Prawn & Shrimp Cocktail
Pickled Red Beet Eggs
Quiche Lorraine

SALAD BAR

Waldorf Salad Boats
Build Your Own Mediterranean Salad
Roast Butternut with Pumpkin Seed & Crumbled Feta
New Potato Salad with Sun Dried Tomato & Chives

CARVERY

Honey Glazed Roast Gammon
Roast Topside with Red Wine & Cranberry Jus
Roast Chicken with Citrus, Rosemary & Pepper

HOT SELECTION

Beef Goulash
Traditional Ratatouille
Irene Farm Homemade Chicken Pie
Tempura Battered Hake with Tartar Sauce
Macaroni & Cheese with Bacon Napolitana
Sautéed Green Beans with Toasted Almond
Honey & Nutmeg Glazed Baby Carrots
Gratinated Broccoli & Cauliflower
Creamy Pomme Anna
Savoury Rice

DESSERTS

Homemade Lemon Meringue Pie
Carrot Cake Squares with Lemon Icing
Flapjacks with Blueberries & Irene Farm Fresh Cream
Traditional Cape Brandy Pudding with Butterscotch Sauce
Cheese Boards with Assorted Relish and Savoury Biscuits
Hot Cross Buns and Easter Eggs

