



THE WALTON
TARRY BOUTIQUE HOTELS

EASTER SUNDAY MENU

2 COURSE £29.95/£17.95

3 COURSE £34.95/£22.95



TO START

FRENCH ONION SOUP (V)
Gruyère Cheese Crouton

SPICED COURGETTE FRITTERS (V)
Tzatziki Dressing

SMOKED MACKEREL PÂTÉ
Sourdough Toast, Chive Crème Fraiche

STICKY LAMB RIBS
Onion Salad, Salsa Verde

FRIED LOCAL DUCK EGG (V)
Charred New Season English Asparagus, Truffle Oil, Pea Shoots



MAIN COURSE

28 DAY MATURED ROASTED SIRLOIN OF BEEF
Duck Fat Roasted Potatoes, Honey Glazed Parsnips, Yorkshire Pudding, Red Wine
Stock Gravy

HERB CRUSTED GOUJONS OF LEMON SOLE
Medley of Greens, Herb Buttered Jersey Royals, Lemon & Caper Beurre Blanc

COLLECTION OF PORK
Roasted Loin, Breaded Ham Hock Terrine, Braised Belly, Gratin Dauphinoise Spring
Onion & Smoked Bacon Sauce

WILD MUSHROOM & LEEK PIE (V)
Herb Roasted Baby Potatoes

ROASTED BABY POUSSIN

Fluffy Mashed Potato, Creamed Baby Leeks, Mushroom & Tarragon Sauce

DESSERT

CHOCOLATE & PASSION FRUIT BAVAROIS

Passion Fruit Coulis, Chocolate Sorbet

GINGERBREAD SOUFFLÉ

Apple Sorbet, Granola Crumb

VANILLA CRÈME BRÛLÉE

Shortbread Biscuit, Berry Compote, Raspberry Sorbet

BRITISH STRAWBERRY PAVLOVA

British Strawberries, Clotted Cream, Strawberry Coulis, Crushed Meringue

TRIO OF LOCALLY SOURCED CHEESES

Biscuits. Grapes, Celery & Chutneys (£3 Supplement)



TO FINISH

Freshly Ground Filter Coffee or Tea

(V) = Vegetarian

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN, AND OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS.
IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING.



GLUTEN FREE OPTIONS AND FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.