

EASTER SUNDAY LUNCH

Sunday 12 – 3pm

STARTERS

Soup of the day, accompanied garnish, homemade bread and butter (V)

Mackerel pate, charred cucumber, apple gel, toasted sourdough (GF)

Heritage tomato and mozzarella salad (V) (GF)

Ham hock croquette, chive mayo, crackling

ROASTS

All roasts are served with crispy duck fat roasted potato, roasted parsnip,

tender stem broccoli and rosemary Yorkshire pudding (GF)

Slow roast sirloin

Shoulder of pork

Welsh leg of lamb

MAINS

Chicken Caesar, baby gem lettuce, hens egg, parmesan crouton and anchovies (GF)

'Ramsbury' beer-battered fish with hand-cut chips and crushed garden peas (GF)

DESSERTS

Chocolate brownie, honeycomb ice cream (V)

Eton mess, strawberry coulis, Italian meringue (GF)

Bread and butter pudding, hot custard

British cheese selection fudges savoury biscuits and grape chutney

Selection of ice cream and sorbets

TWO COURSES 19.50

THREE COURSES 24.00

(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
LYTTON**
at Chalfont Dene