

# EASTER SUNDAY CARVERY

12 – 4PM

## STARTERS

Asparagus wrapped in Parma ham with glazed figs (GF)  
Home smoked salmon, pickled cucumber ribbons, cream fresh (GF)  
Soup of the day served with crusty bread and butter  
Green pea and mint risotto, basil oil, parmesan, rocket (GF)

## MAINS

28-day dry aged sirloin of beef (GF)  
Elkington leg of Lamb (GF)  
Butter glazed turkey breast (GF)  
Roast honey glazed chicken with sage (GF)  
Fillet of cod with salmon bisque (GF)  
Roasted vegetable parmigiana stack (GF)

\* Served with roast potatoes, honey glazed carrots and parsnips, cauliflower cheese and green vegetables

## DESSERTS

Chocolate mousse with raspberry coulis  
Hot cross bread and butter pudding  
Banoffee pie and lemon cream  
Syrup sponge pudding with custard  
Selection of ice cream and sorbets

TWO COURSES 24.00

THREE COURSES 28.00

(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