



# CAPTAIN'S CLUB

## HOTEL & SPA

### Easter Sunday lunch menu

£57 per person

#### Starter

Cream of tomato soup, basil oil, ciabatta croutons, (GF.V.DF) on request

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Chicken liver parfait, spice tomato chutney, toasted brioche. (GF on request)

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Double baked coastal cheddar cheese souffle, spinach and shallot salad

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Severn wye smoked salmon, lemon horseradish cream, fennel slow, rye bread,  
dill oil

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Warm goats cheese salad, with walnut dressing, balsamic ciabatta croute

#### Main

Roast sirloin of English beef, Yorkshire pudding, beef dripping roast potato,  
seasonal vegetables, red wine jus

(Roast Chicken, porchetta & Nut roast are available)

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Herb crust rump of lamb, potato gratin, peas & asparagus, lamb jus

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Pan fried fillet of Scottish salmon, thyme fondant potato, wild mushroom  
casserole, lobster cream sauce

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Seared Cornish cod fillet, cockles, mussels & fennel bouillabaisse

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Sweet potato gnocchi, spinach puree, baby leek, feta cheese, toasted pinenut,  
crispy sage. (DF) on request

#### Dessert

Milk chocolate cheesecake, toasted marshmallow, chocolate sauce

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Hot cross bun bread & butter pudding, orange crème anglaise

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Selection of Dorset cheeses, sticky fig chutney, biscuits & grapes

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Dorset apple tarte tatin, vanilla ice cream

Coffee & Homemade treats £6.50 per person

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients to their requirements  
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 12.5% will be added to the total bill





# CAPTAIN'S CLUB

## HOTEL & SPA

Easter Sunday lunch menu Children's menu £20 per child under 12 years

### Starter

**Heinz tomato soup with bread & butter**

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**Garlic ciabatta bread**

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### Main

**Baked parmesan chicken, spaghetti, tomato sauce**

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**Roast of chicken / beef, Yorkshire pudding, Seasonal vegetables, roast potatoes, red wine jus**

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**Grilled Cornish cod, hand cut chips, peas**

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**Vegetable ragù, spaghetti in tomato sauce, olives**

### Dessert

**Milk chocolate cheesecake, toasted marshmallow, chocolate sauce**

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**Eton mess, baked meringue, strawberries & clotted cream**

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**Fruit salad, Blood orange sorbet**

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**Hot cross bun bread & butter pudding, orange crème anglaise**



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A discretionary service charge of 12.5% will be added to the total bill