



CAPTAIN'S CLUB

HOTEL & SPA

EASTER SUNDAY LUNCH MENU

£57 PER PERSON.

50% DEPOSIT REQUIRED UPON BOOKING

STARTER

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

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

Double baked coastal cheddar cheese souffle, spinach and shallot salad

Severn Wye smoked salmon, lemon horseradish cream, fennel slaw, rye bread,
dill oil

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

MAIN

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

(Roast chicken, porchetta or nut roast are available)

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

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

Seared Cornish cod fillet, cockles, mussels & fennel bouillabaisse

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

DESSERT

Milk chocolate cheesecake, toasted marshmallow, chocolate sauce

Hot cross bun bread & butter pudding, orange crème anglaise

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

Dorset apple tarte tatin, vanilla ice cream

COFFEE & HOMEMADE TREATS £6.50 PER PERSON





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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

