



# The Tythe Barn

## Easter Sunday Carvery

Three Courses £50pp

### Starters

Pea & Mint Soup, Lime Crème Fraiche

Salad of Whipped Goats Cheese, Beetroot, Pickled Walnuts & Rye

Ham Hock Terrine, Caesar Garnish

Oak Smoked Salmon, Warm Crumpet, Pickled Cucumber & Horseradish Cream

Chargrilled New Season Asparagus, with Local Oak Smoked Beef from 'The Greek Farmer'  
& Wild Garlic Hollandaise

### Mains

From the Carvery:

Slow Cooked Shoulder of Local Lamb, Mint & Bread Beans /

Roasted Chicken with Garlic, Thyme & Truffle Oil / Roast Rump of Local Beef

Served with Roast Potatoes, Yorkshire Pudding, Roasted Carrots, Winter Chard & Gravy

Pre-ordered:

Seared Salmon, Crushed Purple Potatoes, Chargrilled Romanesco

Tart of Smoked Cheddar & New Season Asparagus, Baby Artichokes & Red Chicory

Israeli Couscous with Charred Aubergine, Romesco Sauce & Feta

### Desserts

Sticky Toffee Pudding, Sticky Toffee Sauce

Rhubarb Panna Cotta, Caramelised Orange

Lavender & Orange Blossom Honey Crème Brûlée, Lemon Shortbread

Selection of English Cheeses with Grapes, Crackers & Chutney

To book: email [events@tewinbury.co.uk](mailto:events@tewinbury.co.uk) or call 01438 841462

Full payment taken before the day

Pre-orders taken for starters, desserts & vegetarian mains

