

## EASTER SUNDAY LUNCH

### STARTERS

**Ham hock terrine,** MU, GL, SU, E  
piccalilli

**Wild mushrooms on brioche,** GL, S  
tarragon oil

**Smoked salmon cannelloni,** SU, F, M  
pickled cucumber

**Chicken liver parfait,** GL, M, S, SU  
onion marmalade

**Oven roasted tomato soup** GL, M

### FROM THE CARVERY

**Overnight Roast Sirloin of Beef** GL, M, E  
Yorkshire pudding, horseradish cream

**Berkshire pork** GL, M, E  
apple butter

**Roast leg of lamb** GL, M, E, SU  
mint sauce

*All served with seasonal vegetables and roast potatoes and pan gravy,  
Yorkshire pudding* GL, M, E

**Whole roast fish of the day** MU, GL, F, M  
lemon butter, house salad

**Gnocchi** GL, SU, M,  
wild mushroom, sun dried tomato, goats' cheese bon bon,  
lovage pesto

### DESSERTS

**Sticky toffee pudding,**  
clotted cream ice cream SU, GL, E, M

**Selection of British cheese** CE, M, SU, GL

**Jam roly poly,** custard GL, SU, E, M

**Hot cross bun cheese cake** GL, S, SU, M,

**Classic trifle** E, M, GL

**2 courses £28**

**3 courses £35**

#### ALLERGEN INFORMATION

C - Celery, CR - Crustaceans, E - Egg, F - Fish, GL - Gluten, L - Lupin, M - Milk, MO - Molluscs, MU - Mustard, N - Nuts, P - Peanuts, SE - Sesame seeds, S - Soya, SU - Sulphites.

Please let us know if you have any allergies or intolerance. Our dishes are made in a kitchen that handles all allergens.

Any additional allergen information is available on request, please discuss with your waiter.

A discretionary 10% service charge will be added to all bills, this service charge is shared amongst the whole team at Donnington Valley.

All prices include value added Tax at the prevailing rate.