



Easter Sunday Lunch Menu

Sunday 20th April 2025

£45.00 per person

Starters

Ham Hock, Parsley & Cornichon Presse (Su,Mu,Ce)

Piccalilli Puree, Parsley Oil, Micro Salad

Smoked Mackerel & Dill Pate, Brioche Toast (F,M,Su,E)

Pickled Cucumber

Chevre Goats Cheese & Golden Beetroot Bake (Su,M,E,V,G)

Pickled Vegetables, Sourdough Croute

Pea & Mint Soup (V,M)

Main Courses

Grand Rosemary & Garlic Studded Leg of Lamb, Minted Jus (Su,M)

Garlic & Thyme Roast Potatoes, Seasonal Vegetables

Grand Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Jus (Su,M)

Garlic & Thyme Roast Potatoes, Seasonal Vegetables

Grand Roast Crown of Chicken with Truffle Butter, Bread Sauce, Roast Jus (Su,M)

Garlic & Thyme Roast Potatoes, Seasonal Vegetables

South Coast Fish Pie (M,F,Su,Ce,C,Sh)

Tiger Prawn, Cod, Salmon, Smoked Haddock, Chive Buttered Mash, Vegetable Medley

Side Dishes £6.00

Cajun Hand Cut Chips

Roast Heritage Carrots (M)

Green Beans with Shallots (M)

New Potatoes and Herb Butter (M)

Broccoli with Almonds (M,N)

Nutmeg Buttered Baby Spinach (M)

Desserts

Mango, Pineapple & Coconut Cheesecake (G,M,E,So)

Raspberry Gel

Traditional Golden Syrup Sponge Pudding (G,M,E)

Vanilla Custard

Vanilla & Hazelnut Marquise (G,M,E,So,N)

Chantilly Cream

Selection of Local English Cheese (G,M,Su,So,Ce,Mu)

Grapes, Chutney & Fig Bread

Hot Beverages

All Served with Petit Fours

The Grand Hotel Tea Selection	£5.25
Cafetière of Ground Coffee / Decaffeinated Coffee	£5.25
Espresso	£4.25
Americano	£5.45
Double Espresso	£5.45
Cappuccino	£5.45
Café Latte	£5.45
Macchiato	£5.45

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian