



Llanerch
Restaurant



Celebration

Easter Sunday Lunch

SUNDAY 21ST APRIL

12.00pm – 9.00pm, Llanerch Restaurant
3 courses, £24.50 per person.

Easter Sunday lunch is the perfect reason to get the family together over a mouth-watering 3 course meal, and Llanerch Vineyard is the ideal location with its unique setting.

Visit www.llanerch.co.uk for more details

Treat the family...
Book now

Call us 01443 222716

Email info@llanerch-vineyard.co.uk

Easter Sunday Menu



Sunday 21st April 12.00pm – 9.00pm, Llanerch Restaurant

3 courses, £24.50 per person.

Starters

(VE) PEA AND WILD GARLIC SOUP

Sorrel pesto, homemade focaccia

(V) WELSH RAREBIT

Sticky leeks, homemade tomato chutney

PRAWN COCKTAIL

Cucumber spaghetti, Marie Rose sauce, cereal bread

BLACK SESAME COATED THAI FISH CAKES

Thai red mayonnaise, Asian slaw

**CHICKEN, HAM HOCK AND DOREEN'S
BLACK PUDDING TERRINE**

Caerphilly cheese scone, butternut squash jam

Mains

**ROASTED SIRLOIN OF
HIMALAYAN SALT-AGED BEEF**

Yorkshire pudding, candied horseradish

**ROASTED BELLY OF
ORCHARD-REARED WELSH PORK**

Pear and sage purée, pork quavers

BRAISED SHOULDER OF WELSH LAMB

Mint jelly tart, roasted silver skin onions

ROASTED FREE RANGE CHICKEN

Sage and onion stuffing, rich thyme jus

(V) WOODLAND MUSHROOM STRUDEL

Redcurrant sauce, braised baby leeks

All served with roasted potatoes, seasonal vegetables,
Yorkshire pudding

PAN SEARED BLACK BREAM

Tarragon Hollandaise, crushed potatoes, samphire

(VE) BUTTERNUT SQUASH RISOTTO

Vegetable jam, rosemary pumpkin seeds, kale crisps

Desserts

(V) STICKY TOFFEE PUDDING

Butterscotch sauce, white chocolate ice-cream

(V) CHOCOLATE MARQUISE

Raspberry textures

(V) SALTED CARAMEL CHEESECAKE

Cinder toffee, peanut butter ice-cream

PIMMS PANNA COTTA

Biscotti, crème pâtissière, macerated berries, crystallised mint

(V) WELSH CHEESE SELECTION

Charcoal crackers, chutney and quince

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