



Easter Menu

The Anchor on Sunday 21st & Monday 22nd April 2019

Starters

Seafood chowder with a crusty bread roll

Duck liver pâté with toasted rustic bread & red onion marmalade

Salmon, courgette & spring onion cakes with citrus mayonnaise

Sweet potato & quinoa fritters with chive & vegan cream cheese **VE**

Mains

Rosemary & garlic infused leg of lamb with roast potatoes & thyme jus

Slow cooked brisket of beef with Yorkshire pudding, roast potatoes & rich gravy

Baked fillet of seabream with crushed new potatoes & crayfish white wine sauce

Savoury four cheese cheesecake with cherry tomato salad & sauté potatoes **V**

Lentil, spinach & sweet potato dhal with coconut naan **VE**

Main courses are served with seasonal vegetables

Desserts

Pear & ginger sponge pudding with custard

Black forest pavlova topped with crushed walnuts & dark chocolate shavings

Strawberry cheesecake with pouring cream

Chocolate & orange tartlet with raspberry sorbet **VE**

Cheese & biscuits with grapes, celery & homemade chutney - £2.00 supplement

V Vegetarian / **VE** Vegan

1 Course £13.95

2 Courses £16.95

3 Courses £19.95

**To book a table please call 01932 242748 or 01932 237652
or email candb@desboroughhotels.com**

