



EAGLE+CHILD
RAMSBOTTOM

EASTER SUNDAY LUNCHEON 2020

TO START

WILD MUSHROOM + BORLOTTI BEAN SOUP
TRUFFLE INFUSION

SCOTTISH SMOKED SALMON + FINNAN HADDIE ROULADE
WEST YORKSHIRE FORCED RHUBARB – BALSAMIC JELLY – WATERCRESS

SLOW ROASTED LANCASHIRE BEEF BAVETTE STEAK
CHIMICHURRI – CORIANDER – CHARRED CORN

MISO + SOY PAK CHOI
VEGAN TAHINI MAYONNAISE – DUKKHA

MAIN COURSES

ROAST SIRLOIN OF BOWLAND BEEF + YORKSHIRE PUDDING
ROAST POTATOES, SEASONAL VEGETABLES, PAN THICKENED JUICES

CONFIT GOOSNARGH DUCK LEG
GARLIC ROASTED FONDANT POTATO – BRAISED RED CABBAGE – SQUASH

BAKED FILLET OF LEMON SOLE
VERMOUTH – GRAPES – CREAMED POTATO – BABY LEEKS

EARLY SEASON ENGLISH ASPARAGUS
RISSOTTO – LEMON – GOATS CURD – BROAD BEANS

PUDDINGS, SWEETS + CHEESES

HOT CROSS BUN + BUTTER PUDDING
CINNAMON ICE CREAM

CRÈME EGG BROWNIE
WHITE CHOCOLATE ICE CREAM

OREO + VANILLA CHEESECAKE
MINI EGGS – RASPBERRY SORBET

SELECTION OF PENNINE CHEESES
TRACKLEMENTS – HOME MADE CHUTNEY

3 COURSES/ £26.95

VEGAN OPTIONS ALSO AVAILABLE- PLEASE MENTION WHEN BOOKING
A £5.00 PER PERSON NON-REFUNDABLE DEPOSIT IS REQUIRED AT TIME OF BOOKING