

Howfield Manor Hotel

C A N T E R B U R Y

Easter Sunday Carvery

Bread basket with butter

£3.00

Soup of the day (v)

Salmon rilette with cucumber, horseradish cream, caper and shallot dressing

Pressed terrine of ham hock and dried fruits with tarragon aioli, herb salad

Baked flat mushrooms with garlic and rosemary, rockette salad, balsamic dressing (vegan)

Bresaola with shaved parmesan, black olive tapenade, pickled red onion

From the carvery

Sirloin of beef

Honey glazed ham

Maple, thyme glazed turkey breast

Garlic and rosemary roasted leg of lamb

(All served with a selection of vegetables, potatoes, Yorkshire pudding and traditional accompaniments)

Goats cheese and thyme gnocchi with tomato fondue, grilled aubergine, spring onion and coriander oil (v)

Red pepper polenta with grilled Mediterranean vegetables, basil oil (vegan)

Pan fried sea bream fillet with sauté potatoes, spring greens, salsa verde

Warm chocolate fondant with pistachio ice cream

Mango and passion fruit salad with raspberry sorbet (vegan)

Pear and almond frangipane with vanilla ice cream, spiced toffee sauce

Howfield cheese board with homemade chutney, celery, grapes and biscuits

Ice cream and sorbet selection

2 Courses - £19.50

3 Courses - £24.50

Tea, coffee and petit fours

£3.00