

# ARBOR

RESTAURANT

## Easter Sunday Lunch Menu

**£35 for 3 Course/£30 for 2Course**

### To Start

Confit Chicken Terrine, Black Garlic Caesar, Baby Gem

*(Milk, Mustard, Egg, Sulphites)*

Smoked Salmon, Toasted Rye Bread, Pickled Cucumber, Horseradish

*(Gluten, Milk, Fish, Egg)*

Soup of the Day with Warm Bread V

*(Gluten, Milk)*

### Roasts

**Roast Loin of Pork Loin** with Apple Sauce

**Butternut Squash and Wild Mushroom Nut Roast** with Roast Vegetable Jus (V)

**Slow Cooked Lamb Shoulder** with Mint Sauce

*served with Garlic and Thyme Roast Potatoes, Crushed Roots, Greens and Yorkshire Pudding*

*(Gluten, Milk, Sulphites, Egg)*

### Sides

Truffled Cauliflower Cheese **£6** Or Roast Maple Glazed Carrots **£5**

*(Milk, Gluten)*

*(Soya)*

### Mains

Pumpkin and Sage Tortellini, Herb Oil, Crispy Onions (V)

*(Gluten, Milk, Sulphites)*

Beer Battered Haddock, Garden Peas, Tartar Sauce, Koffman Chips

*(Fish, Gluten, Milk)*

Chicken Schnitzel with New Potatoes and a Caper and Tomato Jus

*(Milk, Egg, Gluten, Sulphites)*

### To Finish

New Forest Strawberry Pavlova with Strawberry Sorbet and Bay Leaf Syrup (V)

*(Milk, Egg)*

Mini Egg Brownie with Vanilla Ice Cream (V)

*(Milk, Egg, Gluten, Soya)*

**V = Vegetarian, Allergens in (brackets) are present within the dish.**

Please inform a member of staff of any guest's dietary requirements to ensure there is no cross confirmation as allergens are used in our kitchen. All measures are taken to ensure we are attentive to guests' requirements, however, please note that we cannot guarantee there would be no trace of allergens.

We Practice fair tipping which means our team receive 100% of your gratuity (after the taxman's cut) A discretionary 12.5% gratuity will be added to your bill.