The Old School Hotel Easter Sunday

31st March 2024 Sunday roast menu

Served between 12.30pm & 3pm 2 courses for £25.00

Starter

Chef's homemade curried parsnip soup (v, ovg, gfo)

Old School prawn cocktail with a bloody mary sauce, baby gem lettuce, chard, lemon and samphire (gfo)

Toasted olive oil and rosemary focaccia topped with homemade salsa and Parma ham

Mains

Roast topside of local Beef with a Yorkshire pudding

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Roast Lamb (afo)

Vegetable stuffed mushroom with Cornish brie and a herby crisp topping (v, ovg, gfo)

Roasts are served with traditional roasted potatoes, vegetables, gravy and cauliflower cheese (gfo)

Desserts

Belgian chocolate Brownie with a white chocolate and honeycomb ice cream (v)

Sticky toffee pudding with a caramel sauce and clotted cream (v, gfo)

Hot crossed bun bread & butter pudding with custard (v)

Selection of Ice creams and sorbets (v, ovg, gfo)

If you have any food allergy or a special dietary requirement, please inform a member of the team

v = vegetarian ovg = option of vegan gf = gluten free gfo = gluten free option

An optional 10% gratuity will be added to your bill, all of which goes directly to staff. Please ask your server if you would like this removed. Our food is cooked fresh to order and locally sourced where possible

