

Easter Sunday

L U N C H E O N

Sunday 8th April 2012

STARTERS

- Leek and watercress soup with smoked salmon and horseradish cream
- Chicken and ham hock terrine with beetroot and red onion chutney and toasted brioche
- Poached trout, crab, avocado and mango salad with a sweet chilli dressing
- Crostini of creamed garlic and herb mushrooms with Parmesan crisp and rocket (V)

MAIN COURSES

- Roast topside of beef with Yorkshire pudding and roast gravy
- Roast leg of lamb with rosemary roast gravy
- Salmon wrapped in Pancetta with leeks, tomato and olive risotto and pesto
- Tartlet of roasted tomatoes, courgettes, goats cheese and spinach with watercress (V)

DESSERTS

- Sticky toffee pudding with butterscotch sauce & honeycomb ice cream
- Chocolate mocca tart with a coffee and Baileys chocolate sauce
- Glazed lemon tart with raspberry compote
- Bara brith bread and butter pudding with clotted cream ice cream
- Freshly brewed tea or coffee

Serving 12.30pm - 3pm

2 courses **£13.95**

3 courses **£17.55**

Children under 12 **£9.95**

£5 non refundable deposit per person is required

the **ORIEL**
COUNTRY HOTEL & SPA
In St. Asaph, North Wales

