



FORMBY HALL

GOLF RESORT & SPA

Easter Sunday Menu

FOR THE TABLE

SELECTION OF HOMEMADE BREADS

Flavored Butter, Olive Oil and Balsamic Vinegar

STARTERS

ROASTED LEEK AND CELERY SOUP

Homemade Bread Roll and Butter (V) (GFA)

CHICKEN LIVER PATE

Red Onion Chutney Toasted Sour Dough Croutes (GFA)

PANKO ENCRUSTED CONFIT DUCK POTATO CAKE

Hoisin Sauce, Chilli and Spring Onion Salad

BREADED GOATS CHEESE BONBONS

Tomato Jam and Candied Beetroots (V)

MAIN COURSE

ROAST SIRLOIN OF BEEF

Homemade Yorkshire Pudding, Roast Potatoes and Seasonal Vegetables (GFA)

ROASTED LOIN OF PORK

Homemade Apple Sauce Roast Potatoes and Roasted Root Vegetables (GFA)

POACHED FILLET OF SALMON

Crushed New Potatoes Asparagus Spears and Creamed Leeks (GFA)

TOMATO AND SHALLOT TART

Tomato Sauce and Dressed Micro Herbs (V)

DESSERTS

BAILEYS AND BANANA CRÈME BRULEE

Shortbread Biscuits (V)

WARM RASPBERRY AND WHITE CHOCOLATE BLONDIE


Raspberry Gel (V)

APPLE AND BLACKBERRY CRUMBLE TART

Vanilla Custard (V)

SELECTION OF WORLD CHEESES

House Chutney and Biscuits (V)(GFA)



(V) Vegetarian (NGCI) No Gluten Containing Ingredients (VG) Vegan (NDCI) No Dairy Containing Ingredients (GFA) Gluten Free Available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering.