



NOEL ARMS

CHIPPING CAMPDEN

EASTER SUNDAY MENU

2 course £29.00 per person | 3 course £36.00 per person

STARTERS

WATERCRESS & MINT SOUP

goat's cheese crostini, crispy orange zest [So, M, G]

CRAYFISH TAIL & CRAB COCKTAIL

tarragon, lemon mayonnaise, apple, cos lettuce [So, Cr, M, E]

MACKEREL ON TOAST

salted cucumber, horseradish cream [So, F, M]

PAN-FRIED BLACK & WHITE PUDDING SALAD

new potatoes, leeks, spinach, croutons, bacon, honey dressing [So, Mu, G]

MAINS

ROAST TOPSIDE OF BEEF

roast potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy [So, G, M, E]

ROSEMARY & HONEY ROAST LAMB LEG

roast potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy [So, G, M, E]

PRUNE AND THYME STUFFED POUSSIN

fondant potato, roast root vegetables, honey and thyme sauce [So]

PAN ROAST SALMON SUPREME

roast new potatoes, purple sprouting broccoli, herb crumb, caviar cream sauce

LEEK & WILD MUSHROOM RISOTTO

rocket salad, Parmesan crisps [So, M]

DESSERTS

CHOCOLATE BROWNIE PECAN TART

vanilla ice cream, caramelised banana [So, E, G, N]

VANILLA CRÈME BRÛLÉE

cinnamon shortbread, saffron poached pear [G, M, E]

LEMON & LIME PAVLOVA

passionfruit sorbet, toasted almond flakes [E, M, N]

A SELECTION OF CHEESES

chutney, grapes, celery, biscuits [G, C, M]

Dishes may contain nut/nut derivatives. Should you or anyone in your party have any dietary requirements or allergies, please ask us about any of these dishes and their content. **G**-Gluten, **G***-Can be done Gluten Free, **GFI** - Gluten Free Ingredients, **C**-Celery, **E**-Eggs, **F**-Fish, **P**-Peanuts, **N**-Nuts, **S**-Sesame, **So**-Soya, **Mo**-Molluscs, **M**-Milk, **Cr**-Crustaceans, **Mu**-Mustard, **L**-Lupin, **SD**-Sulphur Dioxide, **V**-Vegetarian, **Vg**-Vegan. All the meals are made in a kitchen that handles all 14 Allergens.