

VERZON HOUSE

KITCHEN ♦ BAR ♦ ROOMS

EASTER SUNDAY MENU

STARTERS

SMOKED POTATO & WILD GARLIC SOUP

WYE VALLEY ASPARAGUS

Poached hens egg, air dried Monmouthshire ham, brown butter hollandaise

BEETROOT & HORSERADISH CURED CHALK STREAM TROUT

Fire mayo, kimchi, nasturtium

SMOKED CHURCHILL FARM CHICKEN

Pickled mushroom, garden chive

MAINS

ROAST SIRLOIN OF HEREFORD BEEF

Roast potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables

ROAST LEG OF TEME VALLEY LAMB

Willy's pickled red cabbage, mint jelly

FILLET OF LOCH DUART SALMON

Crab crushed new potatoes, Wye Valley asparagus

WILD MUSHROOM ASPARAGUS & SPINACH STUFFED PANCAKE

Roast garlic velouté

PUDDINGS

WYE VALLEY RHUBARB & CARAMELISED APPLE CRUMBLE

Vanilla anglaise

WHITE CHOCOLATE & MASCARPONE SUNDAE

Coffee caramel, espresso jelly

WARM DARK CHOCOLATE MOUSSE

Blood orange

SELECTION OF BRITISH CHEESES

Bramley apple jelly, Millers biscuits

Allergens must be communicated at point of booking and arrival.