



La Perle



Easter Sunday Lunch featuring Live Music with **The Rachel More Duo**

Menu subject to change dependent on availability of fresh, local produce.

STARTERS

Butternut Squash, Coconut & Ginger Soup, Coriander

Twice Baked Smoked Haddock & Cheddar Souffle, Spring Onion Cream

New Forest Wild Mushroom Arancini, Fennel, Cherry Tomato,
Pumpkin Seed & Rocket Salad

Steamed Cornish Mussels, White Wine, Garlic, Shallots, Cream & Parsley

Salmon Gravdax, Dill & Mustard Dressing, Pickled Vegetables, Mache Lettuce, Rye Bread

MAINS

Roast Sirloin of Longhorn Beef, Roast Potatoes, Yorkshire Pudding,
Crushed Swede, Vegetables, Gravy

Fillet of Wild Seabass, Crushed New Potatoes, Purple Sprouting Broccoli,
Crayfish and Lobster Sauce

Goats Cheese and Spinach Tortellini, Wild New Forest Mushrooms, Baby Spinach
English 'Parmesan', English Truffle Oil

Half a Grilled Lymington Lobster, Isle of Wight Garlic & Parsley Butter,
French Fries, Mixed Salad (£5 Supplement)

Roasted Rack of Ryeland Lamb, Mustard and Herb Crust, Pomme Dauphinoise,
Celariac Puree, Curly Kale, Red Wine Sauce

DESSERTS

Apple & Rhubarb Crumble, Vanilla Custard

Mint Choc Chip Ice Cream, Almond Crumble, Butterscotch Sauce

Dorset Blue Vinney, Pear Chutney, Fudges Crackers, Black Grapes

Bitter Chocolate Fondant, Pistachio Ice Cream

Carrot Cake Cheesecake, Toffee Sauce, Raspberries

£29.95pp Deposit of 50% please, returnable up to 1 week before the event.

OUR NEXT SUNDAY LUNCH WILL BE ON 5th MAY