



# EASTER SUNDAY

4th APRIL 2010 12.00 noon to 3.30pm

## Lunch

### TOMATO & PEPPER SOUP

### PRAWN COCKTAIL

a subtle blend of prawns, celeriac, apple and marie rose sauce

### HAGGIS WITH DRAMBUIE IN A FILO BASKET

served atop a carrot and turnip mash

### MOZZARELLA CHEESE, TOMATOES AND OLIVES

with dressed leaved, pesto and a balsamic glaze

### ROAST RIB-EYE OF BORDERS BEEF

served with Yorkshire pudding and pan gravy made from the joint

### PAN SEARED TIGER AND NORWEGIAN PRAWNS

cooked with garlic, coriander & ginger served on a rocket salad topped with toasted pine nuts and parmesan shavings

### ROAST FILLET OF TENDER PORK

with a mustard mash and accompanied by creamed savoy cabbage with shallots and black pudding with redcurrant jus

### GOATS CHEESE SPINACH AND RATATOUILLE TART

served with roasted sweet potatoes and house salad

### APPLE CRUMBLE WITH CUSTARD

### BANANA & COCONUT CRÈME BRULEE

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

### ICE CREAMS & SORBETS

## Tontine Easter Sunday Lunch

£15.50 2 courses per person    £18.50 3 courses per person

