



CARPATHIA EASTER MENU

STARTERS

**Homemade soup
of the day**

*Served with house focaccia
and whipped butter*

Steak tartare

Harissa and egg emulsion

**Crispy chicken and
pork terrine**

*With potato salad and pickles,
green beans and gribiche sauce*

**Curry smoked Dublin
bay prawns**

Tamarind and black olive salad

DESSERTS

Crème caramel

Amaretto syrup

**Hot cross bun and
butter pudding**

Vanilla custard

Chocolate and mint mousse

MAINS

Breast of chicken

*Sage and onion stuffing, bread
sauce puree chicken gravy*

Rolled shoulder of lamb

Salsify and barred potatoes

Belly of pork

*With apricot puree green apple and cress
salad, blood cake and potato terrine*

Breaded mackerel

*With gooseberry jelly, English
mustard and cress*

Roasted celery root

*Marmite and celeriac puree walnuts
and blue cheese*

Sticky toffee pudding

Caramel sauce, vanilla ice cream

Lemon cheesecake

With gin cucumber and tarragon

£32

Per person

*Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens.
If you require more information about dishes and the ingredients we use please ask your server.*