

EASTER SUNDAY @ The Mags

1 x Course £14.99, 2 Course £18.99, 3 Course £20.99

Starters

Soup - Broccoli and Stilton served with an Artisan roll and butter portions. (V)

Pate - Brussels pâté served with toasted ciabatta, homemade red onion marmalade and salad garnish.

Fishcakes - Cod and salmon homemade fishcakes served with a lime salsa.

Moroccan bites - Vegan cauliflower fritters in a moroccan crumb served with a vegan cumin and lemon mayonnaise. (Ve)

Mains

Traditional Sunday roast - Pick between Turkey or Lamb served with roast potatoes, sausage meat stuffing, homemade Yorkshire pudding, roasted root vegetables, savoy cabbage, rich meat gravy and steamed seasonal vegetables.

Vegetarian Nut roast - Homemade nut roast served with roast potatoes, Vegetarian stuffing, homemade Yorkshire pudding, roasted root vegetables, savoy cabbage, vegetarian gravy and steamed seasonal vegetables. (V)

Vegan Dhal - Sweet potato and spinach Dhal, served with basmati rice, poppadum and mango chutney. (Ve) Gluten free

Pasta Panzerotti - Pasta filled with Porcini Mushrooms and ricotta cheese in a rich Napoli sauce, served with Spring salad and garlic bread. (V)

Roast Cod - Cod served with garlic roast new potatoes and summer ratatouille.

Desserts

Apple crumble - Our homemade apple and raisin crumble served with either custard or ice cream.

Cheesecake - New York cheesecake served with ice cream.

Trio of chocolate - served with pouring cream and includes- Duo of white and dark chocolate mousse, white chocolate truffle and dark chocolate and orange tartlet. (Supplement £1)

Vegan Tart - Belgian chocolate ganache filled tart served with vegan ice cream and fresh berries. (Ve)