



THE
DROVERS
ARMS

Easter Sunday

2 courses £30

3 courses £36
Per Person

Table reservations will be essential
and are available to book between
12:00PM - 6:45PM

www.thedroversarmsskipwith.com
01757 288088



STARTERS

Chefs roasted tomato soup, warm granary bread (V, VE, GFA)

Classic prawn cocktail, marie rose sauce, warm bread (DF)

Brandy flamed chicken liver pate, rosemary & garlic crostini, red onion compote (GFA)

Tossed goats cheese salad, raspberry dressing (V, GF)

Honey & mustard sticky sausages, rarebit dip

MAINS

Topside of prime 28-day aged Yorkshire beef (served pink) rich gravy (GFA)

Locally reared & herb roasted loin of pork, sage & spring onion stuffing, rich gravy (GFA)

Roast turkey crown, chipolata sausage, sage & spring onion stuffing, rich gravy (GFA)

Roasted leg of spring lamb, English mustard & rosemary crust, rich gravy (GFA)

""The Drovers Quartet"" a slice of each roasted meats, sage & spring onion stuffing, rich gravy
(GFA) - £5 Supplement

Three nut roast, roasted potatoes served with a meat free gravy (V, VE, GFA)

(All the above are served with roasted potatoes, Yorkshire pudding, braised red cabbage & buttered seasonal vegetables)

Beer Battered "East" coast haddock served with mushy peas, chips, tartare sauce (GFA, DF)

Lentil & sweet potato cottage pie, toasted pumpkin seeds (V, VE, GF)

Pan seared sea bass fillets, sauteed potatoes, mussels, king prawns, saffron sauce (GF, DFA)

DESSERTS

Homemade sticky toffee pudding, toffee sauce, vanilla ice cream (V, GFA)

Chocolate brownie, Chocolate crumb, vanilla ice cream (V, GFA, DFA)

Mixed berry & apple crumble, vanilla custard (V, GFA)

• Yorkshire vanilla ice cream, brandy snap basket, warm baileys, chocolate crackling

Glazed lime curd tart, raspberry & lemon sorbet (V)

Please ask for Children's Menu

Hours: 12:00PM - 6:45PM

Phone: 01757 288088

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