

THE  
WHITE  
RABBIT

## EASTER SUNDAY BRUNCH

FIRST SEATING: 10AM, 10.15AM, 10.30AM  
98\*\* PER GUEST | 58\*\* (CHILDREN 5-12 YEARS OLD)

SECOND SEATING: 12.30PM, 12.45PM, 1PM, 1.15PM, 1.30PM  
108\*\* PER GUEST | 58\*\* (CHILDREN 5-12 YEARS OLD)

Each seating lasts two hours and includes free-flow soft drinks & juices  
Second seating includes a glass of Bluecoat gin & house-made tonic or a glass of Duval-Leroy Brut champagne

### SHARING

#### Seafood Platter

Sunseeker oyster, king crab leg, whole Maine lobster, chilled Atlantic prawns  
served with yuzukoshō mignonette and Marie Rose sauce

### STARTERS

Chicken Liver Parfait  
crowaffle, fig jam, chicory,  
fine herb salad

Roasted Kabocha Pumpkin  
& Spinach Salad  
Packham pears, pumpkin seed brittle,  
brown butter vinaigrette

Burratina Salad  
tomato-watermelon tartare,  
Jerusalem artichoke chips,  
pea tendrils

### CARVING & EGGS STATION

Roasted Australian Wagyu Ribeye  
red wine jus, mustard

Live Egg Station  
cage-free eggs, any style

### MAINS

Duo of Pork  
Ibérico pork collar, pork and lentil ragout,  
wholegrain mustard sauce

Pan-seared Ōra King Salmon  
braised savoy cabbage, tomato and basil fondue

Roasted Japanese Sweet Potato Gnocchi  
wilted kale, chanterelles, hazelnuts, sage

Tea-infused Roast Chicken  
smoked bacon, fingerling potatoes,  
button mushrooms, crispy chicken skin, earl grey tea

### DESSERT TABLE

Strawberry Shortcake  
Bunny Butt Cheese Ball

Summer Berries Panna Cotta  
Espresso Choux

Passion Fruit Gazpacho  
Assorted Cupcakes

### CELLAR SELECTIONS

Duval-Leroy Brut Réserve NV, Côte des Blancs	108**
Boizel Brut Réserve NV, Épernay	120**
Devaux Blanc de Noirs NV, Côte des Bar	155**
Billecart Salmon Brut Réserve NV, Mareuil-sur-Aÿ	165**
Tarlant Rosé Zéro Brut Nature NV, Oeuilly	185**