

Get out of town for Sunday lunch this Easter

An idea for enjoying an Easter lunch out of town.

Littles Restaurant in Blairgowrie, has come up with an Easter Sunday Menu in which to showcase a range of Portuguese red wine which owner Willie Little believes has never before offered before in the UK.

The star of the show is the Sunday Roast of Perthshire Lamb, or Roast Sirloin.

Mr Little said: "Who doesn't love a traditional roast on Easter Sunday?"

"Ours is accompanied with roast potatoes, veg and Yorkshire Pudding. We'll serve it from our famous trolley, a real treat, all accompanied by a bottle of our red PAXA wine from Portugal."

Willie explained that Paxa Wines come from a vineyard south east of the city of Silves in Portugal, a city with an ancient wine history. Created by father and son, Joaquim and Tiago Lopes, grapes for the Paxa wines are planted in a special terroir of clay-limestone soil, which gives the flavours of the grapes very unique characteristics, allowing Joaquim and Tiago to produce award-winning diverse wines of the very highest quality.

He said: "This really is exceptional wine that we are delighted to be offering to our customers.

"We've been serving this for a few weeks now, our customers

are absolutely loving it.

“If a roast is not your thing, and you want to come to Littles for the amazing fish and seafood for which we are known, you’ll find a whole host of other dishes to choose from on Easter Sunday, including fillet of lemon sole, fillet of cod, our own peeled and crumbed scampi, or a succulent monkfish skewer.”

To commence the Easter Sunday Meal in style, five different starters are on the menu including French Onion soup, crab and avocado gateau, chicken liver pate, Tayside asparagus, and Chicken and Prawn Nasi Goreng.

There are also three desserts, or a cheese plate, to choose from – First of the Year local Strawberry Brulée with shortbread, whisky chocolate fudge cake, or a traditional Tarte Tatin with vanilla ice cream.

Willie said: “It’s always exciting to be able to use the first of the season strawberries for which this whole area is known.

“Our Brulée is a very popular signature dish that has been featured in the media on a number of occasions.”

Littles Easter Sunday Menu costs £29.95 for two courses, £35.95 for three, including tea or coffee. (Cheese plate £2.50 supplement). Book by calling 01250 875358 www.littlesrestaurant.com

