

January 2023

Winter Sunday Seasonal Lunch

To Begin

Potato & Watercress Soup V. GF.
Garlic Croutons

Chicken Liver Parfait
Brioche Fingers, Green Tomato Chutney

Confit Duck Leg GF.
Spring onion Potato Salad, Orange Dressing

Pan Seared King Prawns in Chilli & Ginger GF.
Mango, Red Pepper, Red Onion, Salsa

Pan Fried Foie Gras (Supplement £8.50)
Cassis Reduction, Pickled Cucumber
& Fennel Garnish, Sourdough Croute

Sautéed Jersey Scallops
Heritage Tomato and New Potato Garnish,
Basil Oil, Basil crisp Basil Leaves, Croutons **(Supplement £7.50)**

To Follow

Roast Sirloin of Beef GF.
Roast Potatoes, Glazed Carrots, Broccoli, Yorkshire Pudding
Rich Red Wine Jus

Oven Roasted Cannon of Lamb GF.
Creamed Potatoes, Green Beans, Baby Carrots, Ruby Port Reduction

Roast Shoulder of Pork GF.
Roast Potatoes, Savoy Cabbage, Glazed Carrots, Pan Roast Gravy

Roasted Half Chicken GF.
Sautéed Potatoes, Carrots, Peas, Roast Chicken Jus

Poached Salmon Fillet GF.
Baby Boiled Potatoes, Asparagus Tips, Prawn & Dill Cream Sauce

Grilled Sea Bass GF.
Sautéed New Potatoes, Baby Carrots, Green Beans, Hollandaise Sauce

10oz Irish Ribeye Steak GF., Triple Cooked Hand Cut Chunky Chips, Mushrooms
Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £9.50)**

10oz Irish Fillet Steak GF., Triple Cooked Hand Cut Chunky Chips, Mushrooms
Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £14.50)**

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To Finish

Rich Chocolate Fondant

Winter Berry Stew, Jersey Vanilla Ice Cream

Apple Crumble GF.

Traditional Vanilla Custard

Raspberry Brulée GF.

Coffee Cream, Walnut Brittle

Lemon Tart

Crystallised Lemon Zest, Vanilla Cream, Mint Leaves

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits **(Supplement £7.50)**

The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

3 Course Menu & Illy Filter Coffee £35.00

Food Allergies & Intolerance

Please inform your server of any allergies before placing your order, please ask for our allergen chart for all dishes. Allergens listed are correct at the time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

GF. – Gluten Free

V. Vegan