

Easter Sunday Lunch

9th April 2023

To Begin

Cream of Portobello Mushroom Soup **G**

Welsh Rarebit Crouton

Chicken Liver & Foie Gras Parfait

Melba Toast, Pear & Ginger Puree

Bon Bon Goats Cheese

Cranberry & port Jelly, Caramelized Figs

Beetroot and Gin Cured Salmon

Soda Bread, Lemon & Garlic Mayonnaise, Dill Dressing

Pan Fried King Prawns

Vine Tomatoes, Shallots, Toasted Pine Nuts, Crispy Chorizo

Marinated Tofu **V**

Coconut, Radicchio, Chicory, Salted Cucumber, Lime & Ginger Dressing, Herb Oil

To Cleanse

Champagne Sorbet

To Follow

Roast Irish Rib of Beef

Yorkshire Pudding, Duck Fat Roasted Potatoes, Pancetta Wrapped Green Beans, Carrots, Watercress, Red Wine Jus

Oven Roasted Rack of Lamb

Dauphinoise Potatoes, Roasted Baby Carrots, Broccoli, Port Reduction

Pan Fried Corn Fed Chicken Breast

Spring Onion Mash, Roasted Root Vegetables, Wild Mushroom Sauce

Grilled Fillet of Salmon

Parsley Buttered Jersey Royals, King Prawn, Clams, Mussels, Samphire, Grilled Asparagus, Champagne Velouté

Pan Seared Loin of Cod

Sautéed Potatoes, Grilled Asparagus, Shallots, Spinach, Fish Stock & Butter Reduction

Stuffed Roasted Pepper

Courgettes, Wild Mushrooms, Shallots, Thyme **V**

Crispy Potatoes, Pea Puree

To Finish

Ruby Port Poached Pear G V

Mango and Passion Fruit, Port & Ginger Reduction

Vanilla & Dark Chocolate Parfait

Cherry Sauce

Lemon Tart

Crystalized Lemon Zest, Mint Leaves, Vanilla Syrup

Fruit Crumble (Vegan) G V

Plant-Based Pouring Cream

Trio Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

3 Course Menu & Illy Filter Coffee

£50.00 Per Person

Food Allergies & Intolerance

If you suffer from a food allergy or intolerance,
please inform a member of our service team
who will be happy to assist when placing your order

G – Gluten Free

V - Vegan