

# Summer Seasonal Sunday Lunch Menu

## To Begin

**Carrot & Coriander Soup** GF V  
Micro Herbs

**Chicken Liver Parfait**  
Red Onion marmalade, Melba Toast

**Confit Duck Leg** GF  
Homemade Coleslaw, Orange Vinaigrette

**Pan Fried King Prawns** GF  
Garlic Butter, Crispy Chorizo

**Tian of Local Crab & Smoked Salmon** GF  
Asparagus & Tomato Salad, Chive & Crème Fraiche Dressing

**Pan Fried Foie Gras**  
Sauternes Wine, Garlic Crostini **(Supplement £8.50)**

**Pan Fried Jersey Scallops** GF  
Garlic & Lemon Butter **(Supplement £7.50)**

## To Follow

**Roast Sirloin of Beef**  
Yorkshire Pudding, Duck Fat Roasted Potatoes, Baton Carrots, Green Beans, Red Wine Jus

**Slow Cooked Shoulder of Pork** GF  
Roast Potatoes, Asparagus, Carrots, Pan Roast Gravy

**Rump of Lamb** GF  
Dauphinoise Potato, Ratatouille, Green Beans, Rosemary & Mint Jus

**Pan Fried Guinea Fowl** GF  
Sautéed Potatoes, Roast Mixed Vegetables, Wild Mushroom Cream Sauce

**Grilled Fillet of Seabass** GF  
Parsley Jersey Royals, Green Beans, Asparagus, Sea Herbs, Tarragon Cream

**Baked Cod Fillet** GF  
Jersey Royals, Asparagus, Carrots, Herb Butter

**10oz Irish Ribeye Steak** GF  
Triple Cooked Hand Cut Chunky Chips, Grilled Vine Tomatoes, Mushrooms, Black Pepper Sauce  
**(Supplement £12.50)**

**10oz Irish Fillet Steak** GF  
Hand Cut Chunky Chips, Mushrooms, Grilled Vine Tomatoes, Black Peppercorn Sauce  
**(Supplement £15.00)**

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## To Finish

**Vanilla Crème Brulée GF**  
Coffee Ice Cream, Summer Fruits

**Lemon & Limoncello Posset GF V**  
Fruit Coulis, Fresh Berries

**Apple & Berry Strudel**  
Crème Anglaise

**Orange Tart**  
Grand Marnier Cream

**Trio of Ice Cream GF**  
Selection of Jersey Dairy Ice Creams

**Selection of British & Continental Cheeses**  
Grapes, Celery, Fruit Chutney, Savoury Biscuits  
**(Supplement £8.50)**

## The End

**Illy Filter Coffee, Selection of Tea Infusions**  
Artisan Chocolate

**3 Course Lunch Menu & Illy Filter Coffee £37.50**