

# Autumn Seasonal Sunday Lunch

## To Begin

### **Potato & Watercress Soup V. GF.**

Garlic Croutons

### **Chicken Liver & Port Parfait**

Brioche Fingers, Green Tomato Chutney

### **Confit Duck Leg GF.**

Spring onion Potato Salad, Orange Dressing

### **Smoked Salmon Platter**

Caper Berries, Anchovies, Lemon Mayonnaise

### **Pan Fried King Prawns**

Crispy Chorizo, Garlic Butter

## To Follow

### **Roast Sirloin of Beef GF.**

Duck Fat Roast Potatoes, Glazed Carrots, Broccoli, Yorkshire Pudding  
Rich Red Wine Jus

### **Oven Roasted Lamb Shank GF.**

Creamed Potatoes, Green Beans, Baby Carrots, Ruby Port Reduction

### **Slow Braised Pork Belly GF.**

Baby Roast Potatoes, Pancetta, Savoy Cabbage, Glazed Carrots, Cider Cream Sauce

### **Roasted Half Chicken GF.**

Sautéed Potatoes, Seasonal Vegetables, Pan Gravy

### **Poached Salmon Fillet GF.**

Baby Boiled Parsley Potatoes, Asparagus Tips, Prawn & Dill Cream Sauce

### **Grilled Sea Bass GF.**

Sautéed New Potatoes, Baby Carrots, Green Beans, Hollandaise Sauce

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## To Finish

### **Rich Chocolate Fondant**

Winter Berry Stew, Jersey Vanilla Ice Cream

### **Apple Crumble & Wild Berry Crumble GF**

Traditional Vanilla Custard

### **Raspberry Brulée GF.**

Coffee Cream, Walnut Brittle

### **Lemon Tart**

Crystalised Lemon Zest, Vanilla Cream, Mint Leaves

### **Trio of Ice Cream**

Selection of Jersey Dairy Ice Creams

## The End

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

Artisan Chocolate

**3 Course Menu & Illy Filter Coffee £40.00**

### **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**