

Winter 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