



Easter Sunday Lunch **31st March 2024**

To Begin

Cream of Portobello Mushroom Soup V G

Herb Oil

Chicken Liver & Port Parfait G

Melba Toast, Pear & Orange Puree

Pickled Beetroots G

Pickled Walnuts, Goats Cheese Mousse, Basil Oil

Whisky Cured Salmon G

Rye Bread, Safron Mayonnaise

Pan Fried King Prawns

Crispy Chorizo, Vine Tomatoes, Shallots

Cajun Cauliflower Bites V G

Honey Roasted Pineapple Soya Dressing

To Cleanse

Champagne Sorbet V G

Fizz Dressing

To Follow

Roast Irish Rib of Beef

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

Oven Roasted Rack of Lamb G

Dauphinoise Potatoes, Roasted Baby Carrots, Broccoli, Rosemary & Port Reduction

Pan Fried Corn Fed Chicken Breast G

Spring Onion Mash, Roasted Root Vegetables, Wild Mushroom Sauce

Grilled Fillet of Salmon G

Parsley Buttered Jersey Royals, Sauteed Green Beans, Grilled Asparagus, Prawn & Clam Velouté

Sea Bass Fillet G

Sea Herb & Crab Risotto

Mushroom Stroganoff V G

Basmati Rice



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To Finish

Ruby Port Poached Pear V G

Port & Ginger Reduction, Plant Based Pouring Cream

Vanilla & Almond Tart

Cherry & Brandy Sauce

Chocolate Fondant G

Vanilla Ice Cream

Fruit Crumble V G

Plant-Based Pouring Cream

Trio Ice Cream G

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses G

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

3 Course Menu & Illy Filter Coffee

£55.00 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