



Seasonal Sunday Lunch Menu

To Begin

Tomato & Basil Soup

Basil Oil

Ham Hock Terrine

Green Salad, Ginger & Apple Chutney, Toasted Brioche Fingers

Confit Duck Leg

Homemade Coleslaw, Orange Vinaigrette

Pan Fried King Prawns

Garlic Butter, Crispy Pancetta, Black Pudding, Micro Herbs

Smoked Salmon Mousse

Atlantic Prawns, Red Pepper, Herbs, Black Olives, Melba Toast

To Follow

Roast Sirloin of Beef

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

Slow Cooked Shoulder of Pork

Yorkshire Pudding, Roasted Potatoes, Asparagus, Carrots, Pan Roast Jus

Rump of Lamb

Dauphinoise Potato, Ratatouille of Vegetables, Green Beans, Rosemary & Cassis Sauce

Pan Fried Corn-Fed Chicken Breast

Sauteed Potatoes, Carrots, Green Vegetables, Cherry Vine Tomatoes, Wild Mushroom Cream Sauce

Grilled Fillet of Seabass

Parsley Jersey Royals, Green Beans, Asparagus, Sea Herbs, Tarragon Cream

Baked Salmon Fillet

Jersey Royals, Asparagus, Carrots, Herb Butter

To Finish

Classic Tiramisu

Brandy & Cherry Compote, Chocolate Sticks

Lemon & Limoncello Posset

Fruit Coulis, Fresh Berries

Apple & Berry Crumble

Crème Anglaise

Trio of 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 Lunch Menu & Illy Filter Coffee £30.00