



Summer 2024 Seasonal Sunday Dinner 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

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

Roasted Half Chicken GF
Sautéed Potatoes, Roast Mixed Vegetables, Pan Gravy

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



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To Finish

Vanilla Crème Brûlée 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

The End

Illy Filter Coffee, Selection of Tea Infusions
Artisan Chocolate

3 Course Dinner Menu & Illy Filter Coffee £45.00
2 Course Dinner Menu & Illy Filter Coffee £39.00

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

