



# Summer 2024 Seasonal Sunday Lunch 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

Sauteed 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 Brulée** **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 Lunch Menu & Illy Filter Coffee £40.00**