

Easter Sunday Lunch 20th April 2025

To Begin

Cream of Portobello Mushroom Soup V G 1,7,14

Herb Oil

Chicken Liver & Port Parfait G 1,2,6,7,14

Melba Toast, Pear & Orange Puree

Pickled Beetroots G 1,7,10,14

Pickled Walnuts, Goats Cheese Mousse, Basil Oil

Whisky Cured Salmon G 1,2,4,5,6,7.9,14

Rye Bread, Safron Mayonnaise

Pan Fried King Prawns 1,2, 3,14

Crispy Chorizo, Vine Tomatoes, Shallots

Cajun Cauliflower Bites V G 1,2,6,7,14

Honey Roasted Pineapple Soya Dressing

To Cleanse

Champagne Sorbet V G 14

Fizz Dressing

To Follow

Roast Irish Rib of Beef 1,2,4,7,14

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

Oven Roast Cannon of Lamb G 1,7,14

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

Pan Fried Guinea Fowl G 1,7,14

Spring Onion Mash, Roasted Root Vegetables, Wild Mushroom Sauce

Grilled Fillet of Salmon G 1,3,5,7,8,14

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

Sea Bass Fillet G 1,5,7,8,14

Sea Herb & Crab Risotto

Mushroom Stroganoff V G 1,14

Basmati Rice



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To Finish

Ruby Port Poached Pear V G 14

Port & Ginger Reduction, Plant Based Pouring Cream

Vanilla & Almond Tart 2,4,6,7,10,14

Cherry & Brandy Sauce

Chocolate Fondant G 4.7.14

Vanilla Ice Cream

Fruit Crumble V G 6.14

Plant-Based Pouring Cream

Trio Ice Cream G 7,4,6,14

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses G 1,2,4,6,7,9,10,12,14

Grapes, Celery, Fruit Chutney, Savoury Biscuits

<u>The End</u>

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