

EASTER SUNDAY MENU

STARTERS

Jersey Oysters on Ice

NATURAL WITH LEMON, MIGNONETTE & TABASCO

Scallops with Pork Belly

APPLE, CARROT & CRISPY PANCETTA

Parma Ham

BUFFALO MOZZARELLA, PARMA HAM, FRESH FIGS, MELON, WITH A BASIL & MINT.

Crispy Goat Cheese

BEETROOT SALAD & CHILLI JAM

King Prawn Tempura

ASIAN SLAW, WASABI & SOY DIPPING SAUCE

Seafood Cocktail

CRAB, PRAWN & SMOKED SALMON COCKTAIL, SERVED IN A BED OF LETTUCE, TOPPED WITH MARIE ROSE SAUCE

PALATE CLEANSER

Lemon Sorbet

MAINS

Roast Rib of Beef or Leg of Lamb

FROM THE TROLLY CARVED IN THE DINING ROOM
ROAST POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING, TRUFFLED CAULIFLOWER CHEESE & ROSEMARY GRAVY

Soy-Glazed Duck Breast

DAUPHINOISE POTATO, SESAME PAK CHOI & DUCK JUS

Pan-Fried Sea Bass Fillet

ASPARAGUS, NEW POTATO, SAFFRON & MUSSEL SAUCE

Thai Green Vegetable Curry

PAK CHOI, BROCCOLI, BAMBOO SHOOTS, WATER CHESTNUT & SPRING ONION

Wild Mushroom Risotto

ROCKET, PARMESAN, TRUFFLE OIL

Oven-Baked Cod Fillet

CHORIZO, CHICKPEA & TOMATO CASSOULET

DESSERTS

Crêpes Suzette

VANILLA ICE CREAM, ORANGE & GRAND MARNIER

Sticky Toffee Pudding

CARAMEL SAUCE & VANILLA ICE CREAM

Rich Chocolate Tart

CLOTTED CREAM, CARAMEL SAUCE

Classic Crème Brûlée

SHORTBREAD & RASPBERRIES

Set Vanilla Cheesecake

MIXED BERRY COMPOTE

Selection of Jersey Ice Creams & Sorbets

£75.00 PER PERSON

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL