



SAMPLE SUNDAY LUNCHEON MENU – 3 COURSES £32.50

SEAFOOD (C,D,G,F,MO,SD)

BEETROOT CURED SALMON, GUERNSEY CHANCRE CRABMEAT, CALAMARI, CEVICHE OF GUERNSEY SCALLOP,
GRILLED HERM OYSTER WITH CHAMPAGNE SAUCE AND PRAWNS MARIE-ROSE

PLAICE (E,F,G,SD)

BREADED GOUJONS OF PLAICE, LEMON, TARTARE SAUCE, CRISP SALAD

HAM (E,MU,SD) (DF) (GF)

DRESSED HAM HOCK TERRINE, PARMA HAM, PICKLED VEGETABLES, BAYEUX MUSTARD DRESSING

ASPARAGUS (V) (E,MU,SD) (DF) (GF)

ASPARAGUS, AVOCADO, ROCKET AND PINE KERNEL SALAD, CLASSIC FRENCH DRESSING

CREAMED MUSHROOM VELOUTÉ (V) (CE,D) (GF)

TRUFFLE OIL



SLOW ROASTED PRIME IRISH BEEF FILLET (D,E,G,SD)

YORKSHIRE PUDDING, HONEY ROASTED CARROT AND PARSNIP, RED WINE GRAVY

GUERNSEY SEA BASS FILLET (C,D,G,F,SD)

WILTED BABY SPINACH WITH SMOKED SALMON, SHELLFISH SAUCE

PAN ROASTED SUPREME OF FREE RANGE CHICKEN (D,E,G,SD)

SAGE & RED ONION ROSTI, BRIOCHE SAUCE, MADEIRA WINE JUS

LOCAL MONKFISH TAIL (D,F,G,SD)

CHAMPAGNE AND PINK PEPPERCORN BEURRE BLANC, PANCETTA CRISP

GOATS' CHEESE & PROVENÇALE VEGETABLE TART (V) (D,E,G,SD)

CRISP BUTTER PASTRY TARTLET OF PROVENÇALE VEGETABLES,
GRILLED CROTTIN GOATS' CHEESE, RED PEPPER PUREE

SERVED WITH A SELECTION OF SEASONAL VEGETABLES, GOOSE FAT ROASTED OR NEW POTATOES (D) (DFO) (GF)



TREACLE (D,E,G)

STICKY TOFFEE PUDDING, TREACLE TART, TREACLE SAUCE, CLOTTED CREAM ICE CREAM, CARAMEL

CHOCOLATE (D,E,G,S)

DARK CHOCOLATE DELICE, CHOCOLATE SORBET, COCOA NIB TUILLES

PANNA COTTA (D,E) (GF)

CITRUS PANNA COTTA, CARAMELISED CITRUS FRUIT SALAD, SAUCE ANGLAISE

STRAWBERRY TART (V) (D,E,G)

LOCALLY GROWN STRAWBERRIES, CRISP BUTTER PASTRY TART, CRÈME CHIBOUST, STRAWBERRY PUREE

SELECTION OF BRITISH, GUERNSEY AND CONTINENTAL CHEESE (CE,D,G,MU,SD)

GUERNSEY HONEY & BUTTER OATCAKE, CELERY, LA FREGATE PEAR CHUTNEY, VINE FRUITS

ALLERGEN KEY:

C – CRUSTACEAN, CE – CELERY, D – DAIRY, E – EGGS, F – FISH, G – GLUTEN, L – LUPIN, MO – MOLLUSCS, MU – MUSTARD, N – NUTS, P – PEANUTS, S – SOYA,
SD – SULPHUR DIOXIDE, SE – SESAME SEEDS V – VEGETARIAN, VE – VEGAN, DF – DAIRY FREE, GF – GLUTEN FREE, GFO – GLUTEN FREE OPTION