

EASTER SUNDAY LUNCH

£49.50 per person

APPETISER

Amuse Bouche

STARTER

Pea and Mint Soup (v) Crispy spring onion, Parmesan foam

Asian Duck Stuffed Calamari Pearl onions

> Sorrel Risotto Smoked salmon ribbons

Beetroot, Shallot and Thyme Salad (ve) Raspberry dressing

MAIN COURSE

Roast Sirloin of Beef Roast potatoes, Yorkshire pudding, peppered crushed swede, buttered greens, cauliflower cheese, pan gravy

> Lamb Noisette Potato terrine, smoked aubergine purée, radish tart, lamb jus

Guinea Fowl Sprouting broccoli, sherry hollandaise, crispy ham

Pan Seared Sea Bass Crab beignets, parsley and lemon asparagus, samphire, fish fumet

Harissa Spiced Courgette (ve) Butter bean and tahini purée, watercress and spring onion salad

DESSERT

Ginger Pudding Guernsey vanilla ice cream, caramel custard

> **Chocolate and Chilli Tart** Lime crème fraîche

Rhubarb Panna Cotta (ve) Poached rhubarb, warm almond cake

Selection of Continental Cheese Biscuits, grapes, celery, chutney

(v) vegetarian | (ve) vegan

A discretionary 12.5% service charge will be added to all food and beverage bills. If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Our chefs will be happy to create a selection of dishes especially for our diabetic guests.