



Easter Sunday Lunch

Starters:

Terrine of ham hock and foie gras with cauliflower puree and piccalilli
Carpaccio of Irish beef with sage jelly and horseradish cream
Traditional smoked salmon with caviar and shallot dressing
Jerusalem artichoke veloute with truffle croutons and parmesan
Classic crab and prawn cocktail with tempura prawn and Mary Rose sauce

Main Courses

Selection of roast meats with traditional accompaniments
Roast fillet of cod, pea puree and salsify served with a potato rosti and salsa verde
Parsley gnocchi with glazed baby beetroot, served with rocket and parmesan salad
All of the above are served with mixed vegetables, roast potatoes and cauliflower cheese

Desserts

White chocolate and raspberry truffle with Grand Marnier sorbet
Steamed sticky toffee pudding, clotted cream and butterscotch sauce
Buttermilk panna cotta with poached winter fruits
Cox's apple tart with almond ice cream
Selection of Jersey and English cheese with fig roll, grapes and biscuits

£26.50 per person
Price is inclusive of GST

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.