



## *Sunday Lunch Menu I*

### Starters

Cured Salmon Flavoured with Dill; served with Horseradish, Pickled Beetroot, Caviar and Apple.

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Terrine of Confit Corn Fed Chicken with Piccalilli and Cauliflower Cream.

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Jersey Crab Spring Roll with Pink Grapefruit Puree with Ginger and Mint

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Crisp Tart of Smoked Aubergine and Courgette, Goats Cheese Rarebit with Truffle Dressing

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Carpaccio of Irish Beef, Parmesan and Horseradish Cream with Cranberry Jelly.

### Main courses

From the carvery

Selection of roast meats from the carvery with traditional accompaniments

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From the kitchen

Roast fillet of cod, pea purée and salsify served with a potato rosti and Salsa Verde

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Parsley gnocchi with glazed baby beetroot, served with rocket and parmesan salad

### Desserts

Warm Apple Crumble with Vanilla Ice Cream and Cinnamon Sauce

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Carrot Cake with Carrot Cream, Carrot Jelly and Carrot Ice Cream

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Black Forrest Gateaux with Greeting Cherries and Kirsch sorbet

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Vanilla Rice Pudding with Passion Fruit Curd, Lavender Ice Cream and a Pistachio Tuille

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A selection of cheese and biscuits

*£19.50 for three courses*

Goods and services tax is included in this price