

EASTER SATURDAY LUNCH MENU

Saturday 30th March 2024

TO START

White potato veloute (v)
Truffle foam, herb oil

Vegetable garden (v)

Marinated baby vegetables, olive tapenade, goat's cheese, rosemary crisp

Jersey crab

Jersey crab risotto, pickled cucumber, samphire, parmesan foam

Salmon

Jersey Pink Granite gin-cured Scottish smoked salmon, shallot bonbon, horseradish mayonnaise, pickled beetroots

Ham hock

Pressing ham hock, Piccalilli vegetables, sourdough crisp, Colman's English mustard mayonnaise

TO FOLLOW

Early season peas (v)

Sweet peas risotto, crisp panko goat's cheese, candied lemon, shoots

Neptune's bounty

Selection of fish and seafood, crab bisque, creamy mash, sea herbs, tender stems

Scottish salmon

Pickled cucumber, samphire, confit Jersey pearl potatoes, lobster butter sauce

Coq au vin

Slow braised chicken, red wine, mushrooms, tomatoes, confit potatoes, heritage carrots

Surf & Turf

Slaney medallion, king prawns, gratin potato, spring greens, shallot, green peppercorn emulsion

All Main courses will be served with vegetables and potatoes

Hand PICKED
HOTELS



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TO FINISH

Rhubarb and custard

Frozen rhubarb parfait, custard cream, ginger oat cake

Passion fruit

Passion fruit cheesecake, passion fruit jelly, passion fruit sorbet

Carrot cake

Carrot and ginger sponge, vanilla cream cheese mousse, candied orange infused carrots, golden raisins

Duo of chocolate

Milk chocolate cremeux, chocolate ganache, mixed forest fruits

Cheese

Selection of English and French cheese, biscuits & chutney

£42.00 per person, three course lunch

