## 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

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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

