

## EASTER SUNDAY LUNCH MENU

Sunday 31st March 2024

#### **TO START**

# Roasted butternut squash soup (v)

Herb oil, toasted seeds

# Heritage tomato (v)

Heritage tomato petals, glazed Normandy goat's cheese, crisp ciabatta, herb oil

## Cured Scottish salmon

Orange-cured salmon, dill honey gel, croquette, watercress

## Freshwater crayfish and Atlantic prawns

Jersey lobster essence mayonnaise, gem heart, pickled shallots, samphire

## Duck leg confit

Pickled carrot noodles, chilli ginger beef tea, orange salsa

#### TO FOLLOW

## Wild mushroom linguine (v)

Wild mushrooms, parmesan foam, soft poached egg

## Channel Waters plaice

Crisp plaice fillet, fish pie textures, sea herbs

#### Salmon

Roast salmon, crushed baby pearls, tenderstem broccoli, caviar sauce

#### West Country striploin of beef

Roasted sirloin of beef, Yorkshire pudding, red wine jus

## Roast leg of lamb

Minted jus, traditional vegetables

All Main courses will be served with vegetables and potatoes





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#### TO FINISH

# Matcha green tea

Matcha tea mousse, clementine textures, mini meringues

# Raspberries

White chocolate and raspberry mousse, white chocolate crumb, raspberries

## Dark chocolate

Dark chocolate ganache, lemon curd, caramelised lemons

# Tonka bean panna cotta

Mint and gin macerated strawberries, toffee popcorn crumble, black pepper gel

## Cheese

Selection of English & French cheese, biscuits and chutney

£42.00 per person, three course lunch

