

SUNDAY LUNCH

3 x Course £42 per person / 2 x Course £36 per person

STARTERS

Confit chicken and chorizo terrine

Smoked tomato relish, pickled shallots, toasted sourdough (Kcals 525)

Shellfish cocktail

Jersey lobster, Atlantic prawns and crayfish, avocado, cucumber, apple, baby gem, Marie Rose sauce (Kcals 691)

Heritage beetroot salad (vg)

Whipped vegan feta, chicory, toasted pumpkin and sunflower seeds, orange dressing (Kcals 709)

Burrata (v)

Heritage tomatoes, basil, extra virgin olive oil (Kcals 421)

Soup of the day

Toasted sourdough

MAINS

Roast sirloin of beef

Wine Pairing: Chateau Alcee 2016 £69 Btl

Roast corn-fed chicken

Wine Pairing: Saint Olive Urban Winery, Viognier 812 2020 £53 Btl

Roast pork belly

Wine Pairing: Panoramico, Rioja 2020 £60 Btl

Vegetarian roast (v)

Wine Pairing: Caythorpe, Pinot Noir, Marlborough, New Zealand 2022 £51 Btl

All our roasts are served with roast potatoes and parsnips, cauliflower cheese, seasonal greens, carrots, Yorkshire pudding and gravy

Grilled sea bream

Blistered cherry tomatoes, grilled lemon, chimichurri, tender stem broccoli, Jersey Royals (Kcals 879)

Wine Pairing: Santo Wines, Assyrtiko, Santorini 2021 £59 Btl

DESSERTS

Sticky toffee pudding

Warm toffee sponge, caramel drizzle, clotted cream (Kcals 865)

Crème brûlée

Fresh raspberries, butter shortbread (Kcals 956)

Grilled pineapple (vg)

Passion fruit, coconut sorbet (Kcals 531)

Selection of cheese

Crackers, chutney, celery (Kcals 616)

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Adults need around 2000 kcal per day. V - Vegetarian / VG - Vegan.



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L'HORIZON

— BEACH HOTEL & SPA —
ST BRELADE'S BAY, JERSEY