

Sunday Menu Luncheon
21st March 2021

Hot Smoked Salmon
potato salad, dill crème Fraiche

Potted Duck Terrine
home-made chutney

Deep-fried breaded Brie
cranberry sauce with toast

Moules “a la Bordelaise”
cooked in red wine and tomato sauce



Mango Sorbet ✓

Cream of Wild Mushroom Soup ✓



Roast Sirloin of Beef
Yorkshire pudding, red wine jus

Overnight Roasted Shoulder of Pork
apple sauce, crackling

Pan-fried Guinea Fowl Breast
walnut and brandy sauce

Pan-fried Fillet of Plaice
prawn sauce

Butternut Squash, Chickpea, Potato and Spinach Curry ✓
timbale of turmeric rice

Cauliflower “Polonaise” – Fine Green Beans

Butter Roasted Potatoes – New Potatoes



Orange Steamed Pudding
with custard

Black Forest Chocolate Delice

Selection of Guernsey Ice Creams

Selection of Guernsey, British and European Cheese
homemade chutney, grapes, celery



Coffee and home-baked Chocolate Cookies

£22.95

If you have any special dietary requirements or food allergies please let us know