

# **Easter Sunday**

## **Set menu**

**Roasted Vine Tomato Soup (V)**  
With fresh basil, crusty bread and Jersey dairy butter.

**Red Onion & Goats Cheese Tart (V)**  
Red onions cooked in aged balsamic vinegar topped with goats cheese.

**Home Baked Fish Cakes**  
Market fish of the day bound together with King Edward potatoes and mixed herbs served with a sweet chilli and lime dip.

**Free Range Scotch Egg**  
Delicate pork rolled in bread crumbs Served with a Piccalilli dipping sauce.

**To Follow**  
All served with seasonal vegetables

**Beef Sirloin**  
Roast beef served with fluffy roast potatoes, Yorkshire pudding and homemade gravy.

**Fillet of Seabass**  
Pan fried fillet of sea bass, poached king prawn, browned butter gnocchi drizzled with a saffron cream sauce.

**Slow Roasted Pork Belly**  
Succulent pork belly slow roasted and served with braised red cabbage, mash potato and cider gravy.

**Coconut Curry ( V, GF, Ve)**  
Tender sweet potatoes, creamy rich coconut milk, Peas and Nutty Brown Rice.

**Lamb Shank**  
Served with creamy mashed potato, long stem broccoli and a red wine & rosemary jus.

**To Finish**

**Cheese Cake**  
Orange cheese cake topped chocolate sauce and mini eggs.

**Sticky Toffee Pudding (Gf)**  
Served with Jersey diary vanilla ice cream.

**Panna Cotta**  
Homemade vanilla pod panacotta topped with mango and passion fruit coulis.

**Ice cream trio**  
A selection of vanilla, chocolate and mint ice cream with a fruit garnish and a mixed chocolate swirl.

**2 courses for £19.95**

**3 courses for £24.95**

**Our A la Carte children's menu is also available for under 12s.**

