



EASTER SUNDAY MENU

£22.50 per person

1 April 2018

STARTERS

Smoked salmon and prawn cocktail
with Marie Rose sauce and Avruga caviar

Ham hock and caper berry terrine
with chunky relish and aromatic herb oil

Smoked chicken
with an Asian noodle salad and soy sesame dressing

Trio of Galia melon
with cassis sorbet and raspberry coulis

Mediterranean vegetable and Borlotti bean minestrone soup
with parmesan croutons

MAINS

Roasted sirloin of Irish beef
with rosemary roasted potato, Yorkshire pudding, seasonal vegetables and red wine jus

Oven baked skate wing
with buttered parsley new potatoes and caper butter

Curled calamari, tiger prawns and asparagus aioli
served on a herb risotto

Crispy confit of Guinea fowl leg
with red lentil and chorizo ragout and Burgundy jus

Grilled Halloumi cheese
served on a traditional Greek salad

DESSERTS

Dark chocolate Ganache Tart
with clotted Guernsey cream and stewed raspberries

Strawberry panacotta
with pistachio crumbs, fruit coulis

Meadow Court farmhouse cheese platter
with cheese crackers, celery and grapes and apricots

Warm baked apple pie
with Crème Anglaise

Duo of Guernsey Dairy ice cream

