



SUMMER SUNDAY LUNCH MENU 2017

£17.95 for three courses

Available 1 May – 31 July

Served every Sunday from 12.00 - 14.00

STARTERS

Duo of Scottish smoked salmon and crevettes
with marie rose and Avruga caviar

Ham hock and caper berry terrine
with pear and raisin relish

**Salad of pickled beet, goat cheese,
hazelnut and blueberries**
on bed of Summer greens

Cream of mushroom soup
with white truffle oil

MAINS

Roast sirloin of Slaney Valley beef
served with rosemary roasted potatoes, Yorkshire
pudding, Spring vegetables and red wine jus
(supplement £2.00)

Pan seared fillet of seabass
with crushed baby potato, black olive tapenade
and salsa verde

Mint and garlic marinated lamb cutlets
with champ mash and fresh spearmint jus

**Wild mushroom and Sark asparagus salad
topped with poached egg**
on a bed of rocket leaves with balsamic reduction

DESSERTS

Peanut butter cheesecake
with chocolate ganache and berry compote

Sticky toffee pudding
with butterscotch sauce

La Grande Mare cheese platter
with crackers, celery, grapes and apricots

Two scoops of Hechet Farm ice cream