



WINTER SUNDAY LUNCH MENU

£22.50 per person

January - February 2018

STARTERS

Scottish smoked salmon and Greenland prawn cocktail
with Marie Rose sauce and Avruga caviar

Smoked duck salad
with caramelised figs, pickled beetroot and a citrus dressing

LGM coarse-cut pâté
with chunky chutney and Melba toast

Trio of Galia melon
with cassis sorbet and raspberry coulis

Cream of wild mushroom soup
with black truffle oil drizzle

MAINS

Roasted sirloin of Irish beef
with rosemary roasted potatoes, Yorkshire pudding and Burgundy jus

Oven roasted fillet of sea bass
with buttered parsley new potatoes and caper butter

Chargrilled breast of Guinea fowl
with chickpea and chorizo ragout

Bean sprouts and sweet pepper strudel
with vinegar cured red cabbage and a vine tomato and basil sauce

Spinach and ricotta tortellini
with basil cream sauce

DESSERTS

Apple crumble
with vanilla ice cream

Apricot jam glazed bread and butter pudding

Winter spotted Dick pudding
with Golden Syrup

White chocolate and strawberry cheesecake
with a berry compote

Duo of Guernsey Dairy ice creams