

THE OLD GOVERNMENT HOUSE

EASTER SUNDAY LUNCH MENU

£64 per person

AMUSE BOUCHE

PEA & MINT VELOUTÉ (VG)

Lemon oil, crispy leeks, pea shoots

TO BEGIN

BEETROOT CURED SALMON

Beetroot textures, horseradish cream, dill

WHIPPED GOAT'S CHEESE & FORCED RHUBARB TARTLET (V)

Honey glaze, toasted walnuts, dressed leaves

ROASTED HERITAGE CARROTS (VG, GF)

Tahini, pomegranate, dukkha spices, herb salad

ASPARAGUS & WILD GARLIC RISOTTO (VG, GF)

Lemon zest, extra virgin olive oil

SIGNATURE MAINS

YOUR CHOICE OF ROAST (GFO) 🇮🇪

Roast sirloin of Irish beef

Herb crusted leg of lamb

Duo of maize fed chicken

Served with Yorkshire pudding, cauliflower cheese, seasonal vegetables & pan gravy

FILLET OF BRILL

Jersey Royals, samphire, caviar and langoustine beurre blanc

SEASONAL VEGETABLE WELLINGTON (VG)

Cauliflower cheese, vegan gravy

Bowls of roast potatoes and buttered seasonal vegetables for the table to share

TO FINISH

DARK CHOCOLATE & ORANGE TORTE (VG, GF) 🇮🇪

Orange syrup, cocoa nib crumb

SPICED HOT CROSS BUN BREAD AND BUTTER PUDDING 🇮🇪

Guernsey crème anglaise

CARROT CAKE PARFAIT 🇮🇪

Cream cheese mousse, walnut praline

SELECTION OF BRITISH & CONTINENTAL CHEESE (GFO) 🇮🇪

Biscuits, celery, grapes, homemade chutney

(V) Vegetarian | (VG) Vegan | (GF) Gluten-free | (GFO) Gluten-free option available

🇮🇪 Dishes with the Guernsey Mark logo have been made using local produce

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. A service charge of 12.5% will be added to your final bill.