

# THE OLD GOVERNMENT HOUSE

## CHEF'S SUNDAY LUNCH MENU

Two-course £38 per person | Three-course £45 per person

### TO BEGIN

#### ROASTED CELERIAC & APPLE SOUP (VG)

Crispy sage & apple crisps

#### HAM HOCK & PARSLEY TERRINE

Celeriac slaw, lemon dressing

#### CRISPY SQUID

Lime & chilli mayonnaise, fennel & orange salad

#### WARM FETA & CARAMELISED RED ONION TART (VG)

Beetroot & walnut salad

### SIGNATURE MAINS

#### ROAST SIRLOIN OF BEEF

Crisp roast potatoes, Yorkshire pudding, cauliflower cheese, buttered seasonal vegetables, red wine pan gravy

#### PAN ROASTED CHICKEN SUPREME

Pearl barley risotto, tenderstem broccoli, chicken jus

#### BAKED HAKE FILLET

Crushed new potatoes with parsley, wilted spinach with garlic, white wine cream sauce

#### ROASTED SQUASH, CHICKPEA & SPINACH CURRY (VG)

Coconut & lime rice, mango chutney

### TO FINISH

#### DARK CHOCOLATE & ORANGE DÉLICE (VG)

Candied orange peel, orange sorbet

#### STICKY TOFFEE PUDDING

Butterscotch sauce, salted caramel ice cream

#### LEMON POSSET

Ginger snap biscuit

#### SELECTION OF BRITISH & CONTINENTAL CHEESE (GFO)

Biscuits, celery, grapes, chutney

(VG) Vegan | (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.