



★★★★
THE DUKE OF RICHMOND
HOTEL



SUNDAY LUNCH MENU

Two-course £30 | Three-course £35

STARTER

Local Crab and Lobster Bisque

Cognac and dill cream

Wild Boar Game Terrine

Toasted brioche, red onion chutney

Guernsey Mussels

White wine and garlic cream, shallot, warm bread

Crispy Romanesco Cauliflower (ve)

Harissa hummus, shaved fennel and orange salad

MAIN COURSE

Your Choice of Roast or a Selection of All Three:

Roast Sirloin of Beef

Roast Lamb

Roast Chicken

Yorkshire pudding, roast potatoes, roasted root vegetables, red wine jus

Medley of Seafood

Chef's selection of market fresh fish

Butternut and Spinach Wellington (ve)

Roast potatoes, roasted root vegetables, gravy

DESSERT

Blackberry and Apple Crumble

Cinnamon anglaise

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

Warm Chocolate Brownie (ve)

Coconut ice cream

Selection of Cheese

Biscuits, grapes, celery, homemade chutney

(ve) vegan

A discretionary 12.5% service charge will be added to all food and beverage bills. If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Our chefs will be happy to create a selection of dishes especially for our diabetic guests.