

AT THE OLD GOVERNMENT HOUSE

EASTER SUNDAY LUNCH MENU
SUNDAY, 20th APRIL 2025
£55 per person

STARTER

SLOW COOKED GUERNSEY BEEF CHEEK (GF) 
Carrot purée, carrot ribbons, tarragon jus

GUERNSEY CRAB CHOUX BUN 
Wild garlic emulsion, lemon and elderflower gel

DUCK EGG AND ASPARAGUS ROYALE (GF)
Smoked almond crumb, black truffle hollandaise

MUSHROOM AND SEAWEED PÂTÉ (VG, GFO)
Pickled spring vegetables, toasted sourdough

MAIN COURSE

ROAST SIRLOIN OF IRISH BEEF 
Yorkshire pudding, cauliflower cheese, pan gravy

HERB CRUSTED LEG OF LAMB 
Yorkshire pudding, cauliflower cheese, pan gravy

GUINEA FOWL BALLOTTINE 
Wild garlic and hazelnut mousse, wild garlic mash, buttered seasonal greens, chestnut mushroom sauce

LOCAL GUERNSEY SEA BASS 
Fennel and orange salad, lemon and thyme butter, crispy samphire

STUFFED AUBERGINE (VG, GF)
Spiced chickpeas, preserved lemon, toasted almond dukkha, saffron quinoa, red pepper sauce

All main courses are served with bowls of roast potatoes and buttered seasonal vegetables

DESSERT


DARK CHOCOLATE AND HONEY MOUSSE (GF) 
Salted caramel, hazelnut praline

SPICED HOT CROSS BUN BREAD AND BUTTER PUDDING 
Guernsey crème anglaise

CARROT AND COCONUT CAKE (VG)
Blood orange gel, almond milk sorbet

SELECTION OF BRITISH AND CONTINENTAL CHEESE (GFO) 
Biscuits, celery, grapes, homemade chutney

(VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available

 *All dishes include products locally grown, caught, reared or produced.*
If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. A discretionary 12.5% service charge will be added to all food and beverage bills.