

AT THE OLD GOVERNMENT HOUSE

CHEF'S CHOICE SUNDAY LUNCH MENU

3 COURSES - £42 per person

2 COURSES - £35 per person

STARTERS

TERIYAKI CHICKEN SALAD

Rice noodles, crispy onions

CRISPY CHILLI BABY SQUID

Barbecue seaweed salt, mango and sweet chilli dressing

SOY AND SESAME PAK CHOI (VG)

Marinated tofu, coconut and ginger dressing

AVOCADO SALAD (V)

Feta, heritage tomato, roasted pepper and almond dressing

MAIN COURSES

ROAST SIRLOIN OF BEEF 9

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

MARINATED BAVETTE STEAK

Roasted new potatoes, chimichurri sauce

BEER BATTERED COD FILLET (GFO) 9

Rustic chips, minted peas, caramelised lemon

TIGER PRAWN LINGUINI (GFO) 9

Oven dried tomatoes, crispy samphire, white wine and garlic cream

MAPLE GLAZED BEETROOT (VG, GF)

Beetroot hummus, crispy sage

DESSERTS

SUMMER PUDDING (VGO) 9

Guernsey vanilla ice cream

VANILLA AND THYME ROASTED PEACH (VG, GF)

Ginger scented granola, mango sorbet

SELECTION OF ICE CREAMS AND SORBETS (GF) 9

Poached rhubarb, oat granola

LOCAL AND CONTINENTAL CHEESEBOARD 9

Celery, grapes, chutney, artisan crackers

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

9 *All dishes include products locally grown, caught, reared or produced.*

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.

A discretionary 12.5% service charge will be added to all food and beverage bills.