

£44.95
for 3 courses



The Bass & Lobster

Easter Sunday

Homemade bread, olives, hummus and garlic oil

STARTERS

Mushroom and goats cheese rotolo (pasta roulade) with a sage and pinenut brown butter

Chicken liver parfait with lomo (cured pork), Jersey black butter, croutons and a bacon, truffle honey and mustard ice cream

Prawns in Marie Rose sauce, crispy baby gem, tomato and cucumber dressing, Bloody Mary sorbet and croutons

Salmon gravadlax with Freddie's pickled quail eggs, pickled cucumber, dill yogurt and croutons

MAINS

Roast ribeye of beef,

Roast belly of Jeremy Hughes' Jersey pig

Roast leg of Jeremy Hughes' Jersey lamb

All served with Yorkshire pudding, cabbage and bacon, roast potatoes, sausage and herb stuffing, cauliflower cheese croquette, seasonal vegetables and gravy

Butternut squash and lentil parcel with roast potatoes, cauliflower cheese croquette, New season asparagus, seasonal vegetables and veggie gravy

Pan fried salmon fillet with crispy herb potato cake, steamed greens and dill sauce

DESSERTS

Port poached pear with Stilton ice cream, Stilton bon bon, candied pecans and salted caramel sauce

Bread and butter pudding with creme Anglaise and mixed berry ice cream

Creme brulee with black butter ice cream and shortbread

Selection of homemade ice cream and sorbets

Filter coffee or tea with homemade chocolate truffle

The Best of Local