

ST PIERRE PARK

— HOTEL, SPA & GOLF RESORT —

EASTER SUNDAY LUNCH MENU

STARTERS

Soup of the day (v)

Herbed croutons

Seafood Platter

Smoked salmon, prawns Marie Rose, salmon gravlax
with pickled egg, lemons, caper berries

Charcuterie Platter

Chicken liver pate, Milano salami, prosciutto, mixed pickles

Salad Selection

Pasta salad, sun-blushed tomato, olives and basil pesto

Quinoa superfood, kale, goji berries with pomegranate molasses
dressing

Lentil, haloumi and herb salad

Chickpea chopped Cobb salad, dressed mixed leaves

Mozzarella, beef tomato and basil pesto

SELECTION OF ROASTS

Sirloin of beef with a rosemary crust

Lemon and herb roast chicken crown

Slow roast pork belly

Slow cooked lamb shoulder with mint

Vegetable and oat bake, vegan gravy (vg)

SIDES

Roast potatoes, buttered new potatoes, maple glazed carrots, cauliflower
cheese, steamed broccoli, honey roast parsnips, Yorkshire pudding

DESSERTS

Celebration of chocolate

Carrot cake with honey butter cream

Vegan sticky toffee pudding

White chocolate and Oreo cheesecake

Selection of local cheese

Fresh fruit platter

Hot cross bun butter pudding and custard

Milk chocolate fountain

Strawberries, marshmallows and profiteroles

£44.00 per person

*Hand*PICKED
HOTELS

This is a sample menu only. Prices and dishes correct at time of publishing. A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.