

# Sunday feast

£16.50 for 2 courses or £19.50 for 3 courses

Soup of the day served with crusty bread

Sizzling garlic prawns with crusty bread

Moules – local mussels cooked in white wine, shallots, garlic  
and a touch of Jersey cream

Salad of roast butternut squash, sun blushed tomatoes and  
baby mozzarella topped with pine nuts and basil

Salt and pepper crispy squid with chili sauce or lemon aioli

Crispy duck leg with guacamole and teriyaki sauce

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Roast loin of pork and rib eye of beef with all the trimmings

Sticky pork ribs made to feast's own recipe served with fries

Wild mushroom, goats cheese and butternut risotto

Roast fillet of salmon topped with tarragon hollandaise, and  
Jersey Royals

Creamy fish pie of salmon, smoked haddock and prawns  
topped with mash potato

Beer battered cod and chips with homemade tartare sauce

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Selection of feast puddings