Make Murry Day Lunch

4 course lunch menu - coffee

and petit fours £32.50 per person

Homemade breads, Guernsey butter, virgin olive oil and balsamic vinegar served at the table

To Start

- + Chef's homemade carrot & coriander soup (GF,DF,V,VE)
- + Braised octopus, smoked local potato, tomato & red pepper (GF,DF)
- + Confit chicken terrine, celeriac remoulade (*GF,DF*)
- + Blue cheese souffle, Walldorf salad **(V)**
- + Asian style confit duck leg salad, watercress, beansprouts, sesame, sweet chilli

To Continue

- + Oven roasted lamb rack, aubergine, wild garlic, sweetbread, coffee, lamb jus
- + Roast beef, roast potatoes, Yorkshire pudding, seasonal vegetables, red wine jus (GF on request)
- + Pan fried seabass, Israeli cous cous, curried mussels, sea vegetables
- + Gnocchi, smoked goat's cheese, wild mushrooms, spinach, chervil foam (V)
- + Pan roasted gilt head bream, citrus fregola, fennel salad (*DF on request*)

Pre-Dessert

+ Champagne sorbet

Dessert

- + Pecan tart, earl grey sorbet (V)
- + Rhubarb & custard, textures of rhubarb, set custard, meringue (V,GF)
- + Chocolate delice, blackcurrant sorbet, pistachio (V)

- + Sticky toffee pudding, vanilla ice cream (V)
- + Selection of cheese, celery, grapes, chutney, biscuits

To finish

+ Coffee or tea, petit fours

To book call **256576**



Please be aware dishes may contain traces of allergens. Please ask a team member for guidance.

La Grande Mare

RESORT

a place for everyone

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