



EASTER SUNDAY MENU

£42.00 | 3 COURSES

To Begin

Duck and hazelnut parfait | confit duck leg ballotine | orange purée | crispy brioche **GF***
Honey roasted gammon | green pea and mint velouté | crispy hen egg **GF***
Smoked salmon and leek terrine | confit potato | pea shoot and micro cress salad **GF**
Jersey lobster bisque | parmesan crouton | crème fraîche | tarragon oil **GF***
Grilled green asparagus | wild garlic and bean hummus | walnut pesto **VE GF**

To Follow

Traditional roasted Irish ribeye | duck fat roast potatoes | Yorkshire pudding
roasted carrots | tenderstem broccoli **GF***
Barbecued leg of lamb | minted Jersey Royals | roasted provençal vegetables **GF**
Hake Kiev | seaweed butter | bok choy | miso mayonnaise | chunky chips
Haddock and smoked fish pie | cream sauce | pomme purée | sugar snap peas **GF**
Aubergine tajine | chickpeas | olives | saffron couscous
preserved lemon | pita bread **VE GF***

To Finish

Chocolate and orange Easter delight | lemon crumble
Paris-Brest | hazelnut praline | rhubarb compote
Strawberry mille-feuille | Jersey vanilla cream **VE***
Selection of cheese | grapes | celery | chutney | crackers **GF***
Selection of Jersey ice cream and sorbet **GF**



greenhills
COUNTRY HOUSE HOTEL

(VE) Vegan **(VE*)** Vegan available **(GF)** Gluten-Free **(GF*)** Gluten-Free available

Please note that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. While we take precautions to minimise cross-contamination, we cannot guarantee that any food item is completely free from traces of allergens. Some fish dishes may contain small bones. If you are unsure or need specific advice, please ask a member of our team who will be happy to assist. A discretionary service charge of 10% will be added to your final bill.