



St Brelade's Bay Hotel  
HEALTH CLUB & SPA

## EASTER SUNDAY LUNCH MENU

£42.95 PER PERSON

### STARTER

#### LAMB TERRINE AND PARMA HAM

Fruit Chutney, Berries, Toasted Brioche  
(2 Wheat, 4, 7, 14 Vinegar)

#### DUO OF SALMON (SCOTTISH SMOKED & BEETROOT GRAVADLAX)

Cucumber Salad, Beetroot, Horseradish Cream, Capers,  
Ciabatta  
(2 Wheat, 4, 5, 14 Vinegar)

#### ATLANTIC PRAWNS & AVOCADO TIAN

Mango Gel, Balsamic Rocket, Focaccia  
(2 Wheat, 3, 4, 14 Vinegar)

#### SEARED LOCAL SCALLOPS (GF)

Sauteed Pimento, Garlic Butter, Chives Mash  
(7, 8)

#### LEEK & WATERCRESS SOUP (V)

Wholemeal Croutons  
(2 Wheat, 7)

### SIDES

FRENCH FRIES	£3.50
LIGHTLY SPICED WEDGES	£3.50
TRUFFLE & PARMESAN FRIES	£4.50
NEW POTATOES	£3.50
SIDE SALAD	£3.50
SAUTEED SPINACH	£3.50
ONION RINGS	£3.50

### MAIN COURSE

#### ROAST SIRLOIN OF SCOTTISH BEEF

Tarragon & Red Wine Jus, Yorkshire Pudding  
(2 Wheat, 4, 7, 14 Wine)

#### ROSEMARY ROAST RACK OF ROMNEY MARSH LAMB

Rosemary Jus, Sauteed Five Beans  
(2 Wheat, 14 Wine)

#### HONEY ROAST GRESSINGHAM DUCK BREAST

Grand Marnier & Orange Zest Sauce, Burnt Orange Segments  
(2 Wheat, 14 Wine)

#### POACHED JERSEY PLAICE & SALMON FILLET

Saffron Sauce, Baby Spinach Puree  
(2 Wheat, 5, 7, 14 Wine)

#### PAN FRIED SEA BASS FILLET (GF)

Grilled King Prawns, Vine Tomatoes, Capers, Parsley Butter  
(3, 5, 7)

#### ATLANTIC PRAWNS, GAMBAS & SCOTTISH SMOKED SALMON (GF)

Mixed Salad, Mayonnaise, Jersey Royals  
(3, 4, 5, 9, 14 Vinegar)

#### LINGUINE NOODLES TOSSED IN BASIL PESTO (V)

Sun Blushed Tomatoes, Black Olives, Grilled Pimentoes,  
Parmesan  
(2 Wheat, 7)

\*\*\*\*\*

ALL MAIN COURSES SERVED WITH SEASONAL  
VEGETABLES AND ROAST POTATOES

### DESSERT

#### HOT CROSS BREAD AND BUTTER PUDDING (V)

Vanilla ice cream  
(2 wheat, 4, 7, mc14)

#### EASTER EGG CHOCOLATE MOUSSE (GF)

Berries, chantilly cream, honeycomb  
(4, 7)

#### ITALIAN EASTER TART (V)

(Orange, ricotta, chocolate chip tart)  
Amaretto ice cream, orange and almond wafers  
(2 wheat, 4, 7, 10 almonds, mc13)

#### WHITE CHOCOLATE, RASPBERRY and PISTACHIO TRIFLE

Raspberry jelly, pistachio sponge, white chocolate cremeaux, pistachio cream, abstract chocolate, raspberry Swiss roll  
(2 wheat, 4, 7, 10 pistachio, mc13)

#### SELECTION OF ARTISANAL CHEESE (£3.95 Supplement)

Homemade fig, black butter, pecan soda bread, homemade chutney, grapes, celery, quince paste, crackers  
(2 Wheat, 4, 7, 10 Almonds, Pecan, Hazelnut, Pistachio, 12, 14 Chardonnay Vinegar)

### COFFEE

Coffee & Homemade Petit Fours  
(£5.00 Supplement)

All Ingredients May Not Be Listed For This Menu, Should You Need More Information about  
Allergens, Please Ask a Member of Our Front of House Team  
(V)= Vegetarian / (VG)= Vegan / (GF)= Gluten free

