



Easter Sunday Lunch Menu

£45.00 | 3 COURSES

Homemade bread | balsamic and olive oil | house butter

£5.00

Gluten-free bread rolls

£3.95

To Begin

Duck and hazelnut parfait | confit duck leg ballotine | orange purée | crispy brioche **GF***

Spiced lamb terrine | roasted garlic mayonnaise | mint salad | pomegranate **GF**

Home-smoked salmon | Jersey potato salad | radish | chives **GF**

Fishcake with Jersey Chancre crab | avocado mousse | fennel salad

Jersey beetroot and feta | orange segments | walnuts | dill oil **V VE* GF**

To Follow

Traditional roasted Irish ribeye | duck fat roast potatoes | Yorkshire pudding
roasted carrots | tenderstem broccoli | gravy **GF***

Barbecued leg of lamb | minted new potatoes | roasted provençal vegetables **GF**

Hake Kiev | seaweed butter | bok choy | miso mayonnaise | homemade chunky chips

Curried Jersey fish pie | coconut milk | crispy filo pastry | mangetout

Aubergine tajine | chickpeas | olives | saffron couscous | preserved lemon | pita bread **VE GF***

To Finish

Chocolate and orange Easter delight | lemon crumble

Rum baba | passionfruit syrup | sesame tuile | homemade blackcurrant sorbet **GF**

Strawberry mille-feuille | Jersey vanilla ice cream **VE***

Selection of cheese | grapes | celery | homemade chutney | crackers **GF***

Selection of Jersey ice cream and sorbet **GF**



greenhills
COUNTRY HOUSE HOTEL

V Vegetarian **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.