



SUNDAY LUNCH MENU

12:00 – 16:00

STARTER

WINTER ROOT VEGETABLE (V)
Pearl Barley Broth – Parsnip Crisp

SMOKED SALMON
Caper Berries – Citrus Dressing

PRESSED DUCK TERRINE
Blackberry Compote – Toasted Brioche

SUN BLUSHED POLENTA TART (VG)
Sautéed Spinach – Grilled Aubergine

MAIN

ROAST SIRLOIN OF IRISH BEEF
Chateau Potatoes – Roasted Root Vegetables - Yorkshire Pudding – Real Wine Jus

PAN FRIED CHICKEN SUPREME
Root Vegetable Puree – Dauphinoise Potato – Sautéed Kale – Cider Cream

PAN FRIED FILLET OF SCOTTISH SALMON
Potato Gnocchi - Shellfish Bisque – Prawns – Baby Chard

SLOW PRESSED POTATO
Carrot & Mint Velouté – Tempura Purple & Wild Mushroom Cake (VG) Broccoli

DESSERT

BELGIUM DARK CHOCOLATE & BAILEY'S TART
Amaretto Crème Chantilly

WINTER BERRY CRUMBLE
Vanilla Crumb – Soft Fruits – Crème Anglaise

VANILLA & COCONUT PANNA COTTA (VG)
Berries – Raspberry Coulis

SELECTION OF FRENCH & BRITISH CHEESES
Fig Relish – Crackers – Grapes & Celery

£25.00 For Two Courses / £27.50 For Three Courses

THANK YOU & ENJOY

For any special diet requirement or severe allergy, please inform our head waiter on arrival. #reverehotel / www.reverehoteljersey.co.uk / T: 611 111

