

L'HORIZON

— BEACH HOTEL & SPA —

Sunday Lunch

Starters

Roasted butternut squash soup (v)

Korma foam, crisp onions

Goat's cheese (v)

Glazed goat's cheese, beetroot and chicory jam, crisp bread, chicory salad

Atlantic prawns

Atlantic prawn gateau, cucumber gazpacho, chilli mayonnaise, cucumber pearls, coral tuile

Ham hock

Ham hock terrine, piccalilli vegetables, focaccia crisp, soft herbs

Mains

Asparagus (v)

Asparagus, lemon and spring pea linguini, Parmesan foam, crisp shallots, herb oil

Salmon

Salmon fillet, samphire, lemon crushed potato, caviar butter sauce

West Country striploin of beef

Roasted sirloin of beef, Yorkshire pudding, red wine jus

Roast corn fed chicken

Thyme and lemon stuffing, pancetta and gravy

All roasts are served with seasonal vegetables and roast potatoes.

Desserts

Strawberries

Strawberry marquise, white chocolate textures, lemon granita

Carrot cake

Carrot and ginger sponge, Cornish clotted cream, orange sorbet

Selection of British & French cheeses

Chutney, crackers and celery

Jersey ice cream

Please ask your server for flavours of the day.

Three Courses - £33 per person

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.