

Easter Day Lunch @ SGH Bistro and Bar

2 Course and Coffee @ £20.50

3 Course and Coffee @ £24.50

Sunday 8th April 2012

Cream of Cauliflower and Cheddar Soup, (V)

Chicken Liver Parfait,

with Celeriac Remoulade, Tomato Chutney and Melba Toast.

Grilled Sardines on Sundried Tomato and Basil Bruschetta,

with Roquette, Pesto and Parmesan.

Pan Fried Crumbed Brie Beignet, (V)

with Aubergine Caviar, Roasted Beetroot and Dressed Watercress.

Roast Sirloin of Beef,

with Duck Fat Roast Potatoes, Roasted Seasonal Vegetables, Yorkshire Pudding and Pan Gravy.

Roast Leg of Lamb,

with Duck Fat Roast Potatoes, Roasted Parsnips, Minted Crushed Peas and Red Wine Sauce.

Salmon and Dill Fishcakes,

with Home Cured Gravdax, Avocado and Cherry Tomato Salad and a Chilli Salsa.

Braised Ham Hock, Butterbean and Parsley Cassoulet,

with Creamed Potato, Confit Carrot and Glazed Parsnips.

Homemade Potato Gnocchi, (V)

with Creamed Leeks, Sautéed Wild Mushrooms, Dressed Watercress and Parmesan Crisp.

Chocolate Profiteroles,

with Hot Chocolate Sauce and Hazelnut Ice Cream,

Glazed Lemon Tart,

with Passion Fruit Mousse and Orange Sorbet.

Creamy Coconut Rice Pudding,

with Glazed Mango and a Tuille Curl.

Selection of British Isle Cheeses,

with Handmade Crackers, Celery, Grapes and St Giles House Chutney,

Coffee and Mints.
