

# ST PIERRE PARK

— HOTEL, SPA & GOLF RESORT —

## **King's Coronation Carvery – La Fontaine**

### **Soup of the day (v)**

Herbed croutons

### **Seafood Platter**

Smoked salmon with citrus cream cheese, prawns Marie Rose, salmon gravadlax with pickled egg, smoked mackerel, lemons, caper berries

### **Charcuterie Platter**

Chicken liver pâté, Milano salami, prosciutto, mixed pickles

### **Salad Selection**

Pasta salad, sun-blushed tomato, olives and basil pesto

Quinoa superfood, kale, goji berries with pomegranate molasses dressing

Lentil, haloumi and herb salad

Chickpea chopped Cobb salad, dressed mixed leaves

Mozzarella, beef tomato and basil pesto

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### **Selection of roasts**

Sirloin of beef with a rosemary crust

Lemon and herb roast chicken crown

Slow roast pork belly

Slow cooked lamb shoulder with mint

### **Vegetable and oat bake, vegan gravy (vg)**

### **Sides**

Roast potatoes, buttered new potatoes, maple-glazed carrots, cauliflower cheese, steamed broccoli, honey roast parsnips, Yorkshire pudding

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### **Mango panna cotta**

**Carrot cake with honey butter cream**

**Vegan sticky toffee pudding**

**White chocolate and Oreo cheesecake**

**Selection of local cheese**

**Fresh fruit platter**

**Milk chocolate fountain**

Strawberries, marshmallows and profiteroles

**£32 per person**

This is a sample menu only. Prices and dishes correct at time of printing. 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. Inclusive of VAT at current rate.