

# ST PIERRE PARK

— HOTEL, SPA & GOLF RESORT —  
ST PETER PORT, GUERNSEY

## **Sunday lunch carvery with acoustics**

*Fontaine Suite, 12.30pm – 2.30pm*

*Acoustics with Emily Fern*

*This is a sample menu and dishes change on a weekly basis*

### **Help yourself to a selection of starters**

Freshly baked bread selection

Roast tomato and basil soup, gluten-free croutons

Pulled ham hock, Caesar salad espuma

Smoked mackerel pâté, horseradish cream, beetroot gel

Red pepper and artichoke terrine (vg)

Brown crab panna cotta, avocado purée, squid ink crisps

Crispy Parma ham and melon

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### **Visit to the Carvery**

Lemon and thyme whole roast chicken

Slow-cooked shoulder of lamb with mint and garlic

Roast rump of beef with rosemary crust

Crispy pork belly with apricot stuffing

Root vegetable, oat and seed roast, homemade vegan gravy (vg)

*Served with traditional accompaniments and all meats served with; roast potatoes, cauliflower cheese, broccoli, steamed new potatoes, buttered Savoy cabbage, carrot and swede mash and Yorkshire puddings*

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### **Desserts**

Lemon meringue pie

Guernsey Gâche bread and butter pudding, pouring Guernsey cream

Black Forest gateaux

Passion fruit and coconut panna cotta (vg)

Milk chocolate fountain with marshmallows and strawberries

**Two courses £25 | Three courses £32**

**Under 12's two courses £15 | Three courses £20**

**Coffee & tea £4**

*Hand* PICKED  
HOTELS

**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.