



★★★★★  
THE OLD GOVERNMENT HOUSE  
HOTEL & SPA



## SUNDAY LUNCH MENU

TWO COURSES - £25

THREE COURSES - £30

### STARTERS

**ROASTED WINTER ROOT VEGETABLE SOUP (v, vg)**

*parsnip crisp*

**CRAB RAVIOLI**

*butternut squash purée, saffron cream*

**SMOKED DUCK BREAST AND CONFIT PIGEON**

*artichoke purée, crispy bacon*

**GRILLED GOATS' CHEESE (v, vegan option available)**

*beetroot tartare, orange salsa*

### MAIN COURSE

**ROAST SIRLOIN OF BEEF**

*cooked pink, with Yorkshire pudding, roast potatoes, seasonal vegetables and pan gravy*

**SOUS VIDE VENISON**

*sweet potato purée, puy lentils, pan jus*

**HERB CRUSTED COD**

*seafood bouillabaisse, samphire*

**MUSHROOM AND CREAMED LEEK GNOCCHI (v, vegan option available)**

*Parmesan tuile, rocket*

### DESSERTS

**SOUFFLE OF THE DAY**

*Guernsey ice cream*

**CLASSIC CRÈME BRÛLÉE**

*shortbread biscuit*

**STICKY TOFFEE PUDDING**

*salted caramel sauce, Guernsey ice cream*

**SELECTION OF BRITISH AND CONTINENTAL CHEESE**

*celery, grapes, biscuits, homemade chutney*

v = vegetarian; ve = vegan

*If you require information on the allergen content of our food  
Please ask a member of staff and they will be happy to help you.*

A discretionary 10% service charge will be added to all food and beverage bills