



The Duke of Richmond Hotel

Carvery Menu 1

Starters

(from the kitchen)

Baked Broccoli and Blue Cheese Tartlet with Salad Rocket and Balsamic Essence

Atlantic Prawn Cocktail with Marie Rose Sauce

Duck Liver Parfait with Toast Red Onion Jam and Crispy Leaves

Cream of Leek and Potato Soup



Main Courses

(from the carvery)

Baked Scottish Salmon En Croûte

With parsley cream

Roasted Rump of Beef

Accompanied with Yorkshire pudding and gravy

Sautéed Chicken Coq-au-Vine

Baked Seasonal Vegetable Lasagne (v)

*Choice of Roasted Potatoes, Parsley New Potatoes,
Buttered Seasonal Vegetables and Salads*



Desserts

(from the kitchen)

Baked Apple and Peach Crumble with Custard

Fresh Fruit Salad with Guernsey Cream

**English and Continental Cheeses with Grapes,
Celery and Assorted Biscuits**



Coffee and Mints

£ 19.95 per person



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Carvery Menu 2

Starters

(from the kitchen)

Local Chancre Crab and Prawn Cocktail with Thousand Island Sauce

Smoked Chicken Caesar Salad with Croutons and Parmesan Shavings

Spinach and Ricotta Cheese Tortellini with Pesto

Minestrone Soup with garlic croutons and Parmesan



Main Courses

(from the carvery)

Roasted Carvery Rib of Beef

Accompanied with Yorkshire pudding and red wine gravy

Roasted Pork Loin

With sage and apricot stuffing crackling and gravy

Steamed Fillet of Plaice

With spinach and served with a creamy light cheese sauce

Mushroom Stroganoff (v)

Served with braised rice

*Choice of Roasted Potatoes, Parsley New Potatoes,
Buttered Seasonal Vegetables and Salads*



Desserts

(from the kitchen)

Hot Apple Strudel with Custard

Lemon Cheesecake with Fruit Sorbet

**English and Continental Cheeses with Grapes,
Celery and Assorted Biscuits**



Coffee and Mints

£ 20.75 per person



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Carvery Menu 3

Starters

(from the kitchen)

**Oak Scottish Smoked Salmon and Prawn Parcel
with Lemon and Capers Vinaigrette**

**Roasted Blackened Cajun Chicken Skewers with
Tomato, Onion and Coriander Salsa**

Cream of Mushroom Soup



Main Courses

(from the carvery)

Steamed Fillet of Sole

With seafood mousse served with thermidor sauce

Roasted Leg of Lamb

With garlic and Rosemary served with pan jus

Roasted Sirloin of British Beef

Accompanied with Yorkshire pudding and red wine jus

Spinach and Goat's Cheese Roulade (v)

With provençal sauce

***Choice of Roasted Potatoes, Parsley New Potatoes,
Buttered Seasonal Vegetables and Salads***



Desserts

(from the kitchen)

Lemon Meringue Pie with Tropical Coulis

Poached Pear Belle Helène

**English and Continental Cheeses with Grapes,
Celery and Assorted Biscuits**



Coffee and Mints

£ 22.95 per person



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Carvery Menu 4

Starters

(from the kitchen)

Tuna Niçoise with Boiled Egg and Glazed with Balsamic Essence

Seasonal Vegetables Broth with Dumplings

Asparagus Parma Ham and Hollandaise Sauce

Crown of Melon with Fruit Compote and Coulis



Main Courses

(from the carvery)

Roasted Sirloin of Beef

Accompanied with Yorkshire pudding and red wine jus

Roasted Turkey Breast

With all trimmings and thyme jus

Steamed Supreme of Scottish Salmon

With Guernsey herbs and white wine sauce

Tomato and Spinach Cannelloni (v)

with a tomato and cheese sauce

Choice of Roasted Potatoes, Parsley New Potatoes,

Buttered Seasonal Vegetables and Salads



Desserts

(from the kitchen)

Chocolate and Hazelnut Truffle with Vanilla Ice Cream

Orange Tart with Cassis Sorbet

English and Continental Cheeses with Grapes,

Celery and Assorted Biscuits



Coffee and Mints

£ 23.95 per person