sunday lunch

ESCAPE TO A SUNDAY LUNCH LIKE NO OTHER AT THE BIARRITZ HOTEL

Unwind and enjoy stunning sea views of St. Brelade's Bay whilst indulging in a delicious roast dinner featuring the freshest local ingredients.

At The Biarritz Hotel, our quintessential Sunday lunch is the perfect way to cap off your weekend.



Three Courses | £29.95 per person Children under 12yrs | £14.95 per child

SOUP OF THE DAY

A seasonal creation, crafted with fresh, local ingredients

STARTERS

Prawn Cocktail GF

Succulent prawns with sweet melon and avocado

Duck Pâté

Smooth duck liver pâté served with toasted brioche, pickled cucumber, and caramelised onion

Crispy Vegetable Spring Rolls V

Delicate spring rolls filled with vegetable, served with a vibrant sweet chili sauce

Shepherd's Salad V, VE, GF, DF

A refreshing salad with seasonal greens and herbs

MAIN COURSES ~

Rump Steak GF

Tender rump steak served with Jersey Royal potatoes and a rich peppercorn sauce

Classic Fish & Chips

Crispy battered fish served with hand-cut chips, mushy peas and tartar sauce

Chicken or Vegetable Curry

Aromatic curry, your choice of tender chicken or seasonal vegetables, served with basmati rice, naan bread, poppadoms, Indian pickle and raita sauce

Wild Mushroom Risotto V, GF Creamy risotto with wild mushrooms, finished with Parmesan cheese and truffle oil

Supreme Chicken GF

Succulent chicken breast served with seasonal vegetables and a delicate mustard sauce

DESSERTS

Chocolate Brownie

Rich chocolate brownie served with vanilla ice cream

Apple Crumble

Warm apple crumble topped with creamy custard

Ice Cream

Three scoops of vanilla, chocolate or strawberry ice cream, served with crisp wafer flakes

Artisan Cheese Board

A selection of fine cheeses, including Roquefort, Camembert, Parmigiano, Jersey goat cheese and cheddar, served with grapes, crackers and chutney

Tea or Coffee



www.biarritzhotel.co.uk