

Table D' Hôte Dinner Menu

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Appetizer

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Roast tomato soup, goat's cheese bonbon, pesto

Parfait of chicken livers, potted goose, pickled hen's egg, Melba toast

Ballotine of foie gras, pear pastille, chicory, potted goose, toasted brioche

Cocktail of Jersey crab, salmon, apple, Melba toast, avocado, gems

Warm salad of black bream, Serrano ham, broad beans, fennel, aioli

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Sorbet

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Char-grilled aged Slaney Farm sirloin steak garni, fat chips, mushrooms, tomatoes, onion rings,
Bearnaise or pepper sauce

Rump of lamb with Indian spices, onion bhaji, samosa, gingered greens, butterbean dhal

Seared breast of woodpigeon, salsifis, butterbeans, chorizo, tomato, artichokes

Char-grilled fillet of tuna, sticky belly pork, prawn tempura, stir-fry, ceviche

Fillet of salmon, crushed Jersey Royals, spinach, capers, Indian spices, brown butter

Roast vegetables, quinoa, halloumi cheese, tomatoes, salad of herbs

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Iced cherry parfait, dark chocolate cookie, cherry compote, pistachio ice-cream

Jersey strawberries and Champagne jelly, lemon curd, meringue, vanilla ice-cream

Peach soufflé, iced vanilla parfait, raspberry sorbet, raspberry compote

Selection of French and English cheeses, grapes, chutney, biscuits

Selection of ice-creams and sorbets, berry compote, pavlova

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Coffee with home-made Petits Fours
(no charge for half board guests)

Other guests-

3 Courses £33.00

2 Courses £28.00

Prices include all applicable taxes

All main courses come with Chef's carefully selected vegetables, however the following side orders are also available
(no substitutes) fat chips, potatoes, salad or greens - £3.00 each

Liquor coffee £6.50
Espresso Martini £9.75

Please inform a member of staff about any allergies that should be of concern to us, thank you