



# A TASTE OF JERSEY PARTY MENU 2018



**A TASTE OF JERSEY**

## STARTERS

### SHELLFISH BISQUE

HOMEMADE SHELLFISH BISQUE WITH AIOLI CROUTE WITH A DROP OF PERNOD.

### CRAB & AVOCADO SALAD

CRAB, SMOKED SALMON AND AVOCADO SALAD WITH A SPLIT LANGOUSTINE AND TOMATO DRESSING.

### DEEP FRIED CALAMARI

DEEP FRIED CALAMARI IN PANKO BREADCRUMBS SERVED WITH LEMON AND TARTARE SAUCE.

### BUFFALO MOZZARELLA SALAD (V)

BEEF TOMATO, BUFFALO MOZZARELLA AND AUBERGINE SALAD WITH PESTO AND PANGRITATA.

### PAN FRIED KING PRAWNS

PAN-FRIED KING PRAWNS AND CHORIZO IN GARLIC BUTTER WITH TOASTED SEA SALT CIABATTA .

## MAIN COURSES

### LOBSTER

JERSEY ½ LOBSTER, CRAB AND PRAWN SALAD SERVED WITH NEW POTATOES, MARIE ROSE SAUCE AND LEMON.

### RIBEYE STEAK

CHARGRILLED 8OZ RIBEYE STEAK, BABY SPINACH, WILD MUSHROOMS, CHERRY TOMATOES, PEPPERCORN SAUCE AND FRENCH FRIES.

### PAN FRIED CHICKEN

PAN-FRIED BREAST OF CHICKEN, DAUPHINOISE POTATOES, SEARED KING OYSTER MUSHROOM AND A SUN BLUSHED TOMATO AND TARRAGON CREAMED JUS.

### FILLET OF SALMON

PAN-FRIED FILLET OF SALMON, CRUSHED NEW POTATOES, BABY SPINACH AND BASIL CREAM.

### THAI VEGETABLE CURRY (V)

GREEN THAI VEGETABLE CURRY WITH COCONUT, LIME AND CO-RIANDER RICE.

## DESSERTS

### CREME BRULEE

HOMEMADE MANGO AND LIME CRÈME BRULEE WITH SHORT-BREAD.

### STICKY TOFFEE PUDDING

HOT STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM.

### QUAYSIDE CHEESE BOARD

SELECTION OF CHEESES WITH FRUIT CAKE, CELERY, GRAPES, PEAR CHUTNEY AND BISCUITS.

PRICE £ 34.95  
+ 5% SERVICE CHARGE