



Quayside

A TASTE OF JERSEY



STARTERS

Crab bisque

Homemade crab bisque with steamed king prawn, wilted leek and aioli croute.

Coquille St Jacques.

Pan seared scallops with pomme puree and a white wine and cockle cream sauce.

Fresh Jersey Oysters (6)

Served with tomato vinaigrette and a cabernet sauvignon vinegar with shallots.

Carpaccio of beef.

With rocket, pickled beetroot, parmesan, crispy parma ham and black truffle mayo.

Avocado salad.

With galia melon, fresh fig, shaved fennel, beetroot, basil and mint.

Goats cheese and basil Arancini.

Served with a beetroot, tomato and fennel salsa, endive and baby herbs.

MAINCOURSE.

Fruits de Mer

(2 persons £5.00 supplement pp)

Jersey lobster, mussels, smoked salmon, chancre crab, oysters and gambas with a light salad, new potatoes and Marie Rose sauce.

Fillet of beef Rossini.

With seared foie gras, dauphinoise potatoes, French beans, pancetta, king oyster mushroom and a red wine butter sauce.

Panfried breast of chicken.

Black truffle mash, baby vegetables, sunblushed tomato and tarragon jus.

Sauteed loin of Monkfish.

Served on saffron mashed potato with a lightly curried mussel chowder.

Fillet of seabass.

With a warm potato, crab and dill salad served on a light lobster cream.

Risotto and baby artichoke.

With roasted garlic, sunblushed tomato and basil.

DESSERT.

Tiramisu.

Homemade by Betty !

Fresh fruit salad.

Served in a half melon with Jersey cream.

Dark bitter chocolate tart.

Served with a mixed berry compote and clotted cream.

Quayside cheeseboard.

A selection of 4 cheese served with fruitcake, pear chutney, grapes, celery and artisan biscuits.



£39.95 PER PERSON

