



A TASTE OF JERSEY

MOTHER'S DAY

£36.00 THREE COURSES



TO START JERSEY OYSTERS

SIX OYSTERS SERVED WITH A SELECTION OF VINAIGRETTES & A SLICE OF LEMON

GARLIC KING PRAWNS

SUCCULENT KING PRAWNS AWASH IN GARLIC AND CHILI BUTTER SERVED WITH TOAST

SEAFOOD COCKTAIL

CRAB, PRAWN AND SMOKED SALMON COCKTAIL SERVED ON A BED OF LETTUCE, TOPPED WITH A MARIE ROSE SAUCE.

ITALIAN TOMATO AND BUFFALO MOZZARELLA

SERVED WITH GREEN PESTO AND FRESH BASIL LEAVES.

SCALLOPS & BELLY PORK

PAN-FRIED SCALLOPS AND CRISPY BELLY PORK SERVED WITH A DELICATE APPLE VANILLA PUREE.

AVOCADO SALAD (V)

SLICES OF AVOCADO, MELON AND FIGS GARNISHED WITH FRESH MINT

CARPACCIO

AN ITALIAN FAVOURITE, WAFER THIN SLICES OF BEEF DRESSED WITH TRUFFLE OIL PARMESAN CHEESE, BLACK PEPPER AND A SLICE OF LEMON

TO FOLLOW

ROAST BEEF FROM THE TROLLEY

ROAST BEEF, SERVED WITH A SELECTION OF VEGETABLES, YORKSHIRE PUDDING AND HORSERADISH SAUCE

SEA BREAM BUERRE BLANC

PAN FRIED SEA BREAM SERVED WITH A BEAUTIFUL BUERRE BLANC SAUCE, FRENCH FRIES BROCCOLI AND FRENCH BEANS

OVEN BAKED COD FILLET

TOPPED WITH A RED PEPPER AND FOCACCIA CRUST, SERVED ON A CASSOULET OF CHORIZO, CHICKPEAS AND SHALLOTS WITH GRILLED BABY GEM.

BREAST OF CHICKEN

WITH DAUPHINOISE POTATOES AND WILD MUSHROOM AND TARRAGON JUS

LOBSTER SALAD

1/2 LOBSTER SALAD SERVED WITH GREENLAND PRAWNS, AND NEW POTATOES

THAI VEGETABLE CURRY (V)

GREEN THAI VEGETABLE CURRY WITH COCONUT, LEMON GRASS, BAMBOO SHOOTS AND CORIANDER RICE

DESSERTS

BREAD BUTTER PUDDING

HOME MADE PRUNE & CHOCOLATE BREAD & BUTTER PUDDING SERVED WITH JERSEY ICE CREAM.

VANILLA CREME BRULEE

SERVED WITH SHORTBREAD AND FRAMBOISE

STICKY TOFFEE PUDDING

SERVED WITH ITALIAN VANILLA ICE CREAM

QUAYSIDE CHEESE BOARD

A SELECTION OF CHEESES WITH FRUIT CAKE, CELERY GRAPES AND BISCUITS