

Quayside

MOTHER'S DAY 2019



Quayside

Sunday 31st March

STARTERS

CRAB & LOBSTER BISQUE

HOMEMADE CRAB AND LOBSTER BISQUE WITH AIOLI
CROUTES WITH A DROP OF PERNOD

OYSTERS

FRESH JERSEY OYSTERS SERVED WITH LEMON

CRAB & AVOCADO SALAD

A BEAUTIFUL BLEND OF JERSEY CRAB, TOMATOES AND AVOCADO
ON A BED OF SMOKED SALMON

SEAFOOD COCKTAIL

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

SCALLOPS & BELLY PORK

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

BUFFALO MOZZARELLA

SERVED WITH GREEN PESTO AND FRESH BASIL LEAVES

MAIN COURSES

ROAST BEEF CARVED FROM THE TROLLEY

ROAST RIBEYE , SERVED WITH A SELECTION OF VEGETABLES ,
YORKSHIRE PUDDING AND SAUCES

PANFRIED SEABASS

SERVED WITH , FENNEL ,NEW POTATOES AND MUSSEL,SAFFRON
AND PERNOD SAUCE

SEA BREAM BURRE BLANC

TWO FILLETS OF SEA BREAM SEVED WITH A DELICIOUS BURRE
BLANC FISH SAUCE, SERVED WITH VEGETABLES AND FRENCH
FRIES

BREAST OF CHICKEN

SERVED WITH DAUPHINOISE POTATOES AND MUSHROOM AND
TARRAGON SAUCE

THAI VEGETABLE CURRY(V)

GREEN THAI VEGETABLE CURRY WITH COCONUT,LIME AND
CORIANDER RICE

DESSERTS

HOMEMADE FRESH FRUIT SALAD

FRESHLY CUT FRUIT SERVED WITH JERSEY CREAM

VANILLA CREME BRULEE

SERVED WITH SHORTBREAD AND FRAMBOISE

STICKY TOFFEE PUDDING

HOMEMEDE STICKY TOFFEE PUDDING SERVED WITH VANILLA
ICE CREAM

QUAYSIDE CHEESE BOARD

SELECTION OF CHEESE WITH FRUIT CAKE , CELERY,GRAPES AND
BISCUITS

£33.95 THREE COURSES