



FATHER'S DAY

2024



ALLERGY KEY CHART

Contains Wheat	(W)
Contains Dairy	(D)
Contains Peanuts	(P)
Contains Shellfish	(S)
Contains Eggs	(E)
Contains Fish	(F)
Contains Sulphites	(SL)
Contains Molluscs	(M)
Contains Mustard	(MS)
Contains Sesame Seeds	(SS)
Contains Soy	(SOY)
Contains Nuts	(N)
Contains Celery	(C)
Contains Lupines	(L)

£47.95 PER PERSON

10% optional service charge

STARTERS

Fresh Jersey oysters (4)

SERVED ON A BED OF CRUSHED ICE WITH A CHOICE OF VINAIGRETTES. (S,MO,SU)

Pan Fried Scallop & Belly Pork

SEARED SCALLOPS WITH CRISP BELLY PORK, APPLE & VANILLA PUREE. (MO)

Coquille Saint Jacques

PAN FRIED SCALLOPS AND COQUILLES SERVED WITH MASHED POTATOE AND A CLASSIC SAINT JACQUES SAUCE. (S,D,MS)

Carpaccio

THINLY SLICED SIRLION BEEF, DRESSED WITH PARMASEN CHEESE FLAKES, CAPERS, DRESSED WITH LEMON TRUFFLE OLIVE OIL) (D)

Seabream Royal

A SMALL HALF FILLET OF SEABREAM SERVED WITH MASHED POTATO IN A LOBSTER SAUCE . (F,S,SU,D))

Avocado & Melon Salad

HASS AVOCADO, MELON, FIGS SERVED WITH FRESH MINT AND BASIL (VEGAN)

Pan-Fried King Prawns & Chorizo

COOKED IN A GARLIC CHILLI BUTTER, WITH TOASTED CIABATTA BREAD.

MAIN COURSES

Luxury Fishpie

A MIX OF FISH, LOBSTER & CRAB IN A MORNAY SAUCE TOPPED WITH CHEDDAR CHEESE.(S,E,D,SL)

Roast Beef

SERVED WITH BREAD SAUCE, CALIFLOWER CHEESE, ROAST POTATOES CARROTS, YORKSHIRE PUDDING, HORSE RADDISH SAUCE AND STUFFING (W,D,E,SU, MS,C)

Pan-fried Fillet of Jersey Seabass

WITH A WHITE WINE CREAM, FENNEL, MUSSEL, PERNOD AND SAFFRON SAUCE (M,D,SL)

Crab Thermidor

FRESH CRAB MEAT SRVED IN A THERMIDOR SAUCE WITH COCONUT MILK RICE. (S, SU, MS, D)

Grilled Salmon

GRILLED FILET OF SALMON SERVED ON A BED OF CRUSHED NEW POTATOES & GREENS ,SERVED IN A POOL OF CHIVE CREAM SAUCE. (F,D)

Pan Fried Chicken Breast

DAUPHINOISE POTATOES, GEENS IN A WILD MUSHROOM SAUCE. (D, SU, MS)

Vegan Risotto

WILD MUSHROOMS, VEGAN PARMASAN & ROCKET SALAD (SOY) (D)

DESSERTS

Crepe Suzette

SERVED WITH ONE SCOOP OF VANILLA ICE CREAM & ORGANGE SEGMENTS (D,E,W)

Cheese Cake (D,E,W)

Vanilla Creme Brulee

SERVED WITH RASPBERRIES,FRAMBOISE AND VANILLA SHORTBREAD (D,E,W)

Crepe Chocolate

Nutela chocolate with forrest fruits and ice cream (c, e,w)