



PARTY MENU

2021



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)

STARTERS

Fresh Jersey oysters (6)

Served on a bed of crushed rock salt, with a choice of vinaigrettes. (S,MO,SU)

Pan Fried Scallop & Belly Pork

Seared scallops with crisp belly pork, apple & vanilla puree. (MO)

Shellfish Bisque

Homemade crab & lobster bisque with aioli croutets & chive snip-pets. (W,C,S,E,D)

Crab & Avocado Salad

Crab, smoked salmon & avocado salad with a split langoustine & tomato dressing. (E,F,S)

Italian Tomato Buffalo Mozzarella

Served in a pesto salad with fresh basil leaves. (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

Lobster Salad

½ Jersey Lobster served with Jersey new potatoes & a light salad. (S,E,D,SL)

Rib-Eye Steak

Served with Wild Mushrooms, spinach, cherry tomatoes with hand cut chips & peppercorn sauce (d,E,W)

Pan-fried Fillet of Jersey Seabass

With a white wine cream, fennel, mussel, pernod and saffron sauce (M,D,SL)

Thai Green Crab & King Prawn Curry

Fresh crab meat in green Thai curried coconut milk sauce with spring onion and pak choi. (S)

Sea Bream Beurre Blanc

grilled sea bream fillets, french beans, tender stem brocolli & french fries with a lemon and chive beurre blanc sauce.

(W,S,E,F,M,SL)

Panfried Breast of Chicken

With dauphinoise potatoes, wild mushroom & tarragon jus. (D,W,SL,C)

Penne Arrabbiata

Penne pasta with a vine tomato, chilli, garlic and basil sauce, (parmesan optional). (W,D,E,C)

DESSERTS

Jersey Ice Creams

three scoops chosen from: coconut, vanilla, strawberry and chocolate (D,E,W)

Hot Sticky Toffee Pudding

caramel sauce & vanilla ice cream (D,E,W)

Vanilla Creme Brulee

served with raspberries, framboise and vanilla shortbread (D,E,W)

Cheese Board

A selection of cheeses, crackers, chutney, celery and fruit cake (D,W,E,SL,C)

Coffee

£38.95