



A TASTE OF JERSEY

## EASTER SUNDAY

£35.00 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 TAILS

TWO 1/2 LOBSTER TAILS AWASH IN GARLIC CHILLI BUTTER, TOGETHER WITH FRENCH PRAWNS AND FRAGRANT RICE

#### 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