

A LA CARTE

STARTERS

- **Homemade Chicken Liver Parfait, Berry Compote**
- **Rillette of Home Smoked Salmon, Cucumber Salad***
- **Sweet Pea Blini, Gravadlax Salmon Lemon & Parmesan Dressing**
- **Chicken & Pancetta Terrine with Asparagus Salad**
- **Marinated Citrus Salmon with Celeriac & Fennel Salad, Honey Mustard Dressing ***
- **Timbale of Roasted Mediterranean Vegetables with crottin Cheese, Balsamic & Olive oil Dressing (v)**
- **Salad of Grilled Artichoke Hearts, Avocado, Pinenuts with Parmesan Shavings, Olive oil Dressing (v)**
- **Bang Bang Chicken Salad, Peanut Dressing Crispy Marinated Vegetables**
- **Sliced Parma Ham Salad, Strawberry & Balsamic Dressing ***
- **Lobster Ravioli seared Scallops, Shellfish Cream ***
- **Salad of Butternut Squash, Feta Cheese & Rocket, Lemon Dressing (v)**
- **Fresh Figs & Slices of Parma Ham**
- **Poached Pear Salad with Roquefort cheese, Toasted Walnuts, Grain Mustard Dressing (v)**
- **Grilled Asparagus Salad, Parmesan Shavings, Light Truffle Dressing (v) ***
- **Smoked Sliced Duck Breast served with a Pear Chutney & Light Balsamic Dressing ***
- **Tian of Galia, Charantais & Watermelon with a Berry Compote, Mango & Raspberry Coulis (v)**
- **Terrine of Smoked Fish with a Cucumber, Mint & Yoghurt Salad.**
- **Sliced Parma ham served with a Salad of Asparagus***
- **Warm Confit of Duck Leg with a Pancetta & Shallot Salad**
- **Smoked Salmon Terrine, Dill Crème Fraiche***
- **Seafood Martini Cocktail, Mary Rose Dressing***
- **Tian of Crab & Avocado, Saffron Rouille***
- **Goats Cheese & Aubergine Tartelette, Rocket, Pesto Drizzle (v)**

MAIN COURSES

PORK – all served with accompanying Vegetables

- **Roast Loin of Pork Wrapped in Smoky Bacon, Fondant Potato, Calvados Jus**
- **Roast Loin of Pork with Sage & Onion Stuffing, Dauphinoise Potato, Jersey Apple Brandy Sauce**
- **Roast Pork Belly, Crushed Jersey Royal Salad, Wild mushroom Jus**

CHICKEN & POULTRY

- **Baked Chicken Supreme, Swede & Carrot Mash, Sauté Baby Vegetables, Red Wine Jus**
- **Chicken Breast Wrapped in Parma Ham with Sage, Fondant Potatoes, Leek Cream sauce, red wine jus.**
- **Baked Chicken Wellington Stuffed with a Herb Mousse, Parsnip Pomme Puree, Wild mushroom Jus ****
- **Sauté Corn-fed Chicken Breast with Pumpkin Risotto, Pesto Cream, Vine Ripened cherry Tomatoes**
- **Sliced Marinated Chicken Breast, Roast Tomato Tart, Goats Cheese gnocchi, Basil Pesto Dressing**
- **Roast Duck Breast, Confit Duck Leg, Fondant Potato Spinach & Wild mushroom, Port Wine Jus ****
- **Confit Duck Leg, Spring Onion & Chorizo sausage Risotto**
- **Confit Duck Leg, Egg Noodle Stir fried Vegetables, Lime & Coriander Sauce.**
- **Sliced Magret Duck Breast, Braised Cabbage, Fondant Potato, Rich Plum Sauce****
- **Breast of Guineafowl with Braised Savoy Cabbage, Duchesse Potato, Redcurrant Jus ** (seasonal)**
- **Roast Pheasant, Braised Red Cabbage, Dauphinoise Potatoes, Shallot & Thyme Jus**

** Seasonal

BEEF – all served with accompanying vegetables

- **Fillet of Beef, Herb Potato Cake, Confit Shallots & Grilled Asparagus, Truffle Jus *****
- **Baked Fillet of Beef Wellington with Foie Gras & Mushroom Duxelle, Dauphinoise Potato, Madeira Jus *****
- **Medallions of Beef Fillet, Rosti Potato, Spinach & Red wine Jus *****
- **Whole Roast Sirloin of Beef Roast Shallots & Garlic, Parmentier Potatoes,**

Port wine jus ***

** Extra supplement £2.50

*** Extra Supplement for Beef £3.50

LAMB – all served with accompanying vegetables

- **Roast Saddle of Lamb with Apricot stuffing, Fondant Potato, Thyme & Rosemary Jus ****
- **Sliced Rack of Lamb with a Herb & Mustard crust, Boulangere Potato, Roast shallot Jus ****
- **Herb Crusted Loin of Lamb with Char-grilled Vegetables & Thyme Jus**
- **Roast Rump Of Lamb with Spring Onion Mash & Puy Lentil Jus**
- **Marinated whole Leg of Lamb, Roasted Pumpkin & Turned Potatoes, Lemon Thyme Jus**
- **Braised Lamb Shank, Spring Onion Mash, Wild mushroom & Redcurrant Jus**

FISH

- **Baked Salmon En croute, Wilted Spinach & Rockett Salad, Citrus Cream Sauce**
- **Paupiette of Sole stuffed with a Crab & Prawn Mousse with a light Shellfish Sauce on a bed of tagliatelle ****
- **Fillet of Cod Bonne Femme, Sauté Courgettes & Parsley Potatoes.**
- **Seared Scallops on Sweet Pea & Mint Purée, Rocket & Green Bean Salad. ****
- **Baked Salmon Fillet, Herb Crust, Rosti Potato, Poached Egg & Chive hollandaise**
- **Roasted Monkfish Wrapped in Pancetta, Warm Potato & Broad Bean Salad, Lemon & Herb Dressing ****
- **Pan Fried Fillets of Seabass, Crab Risotto with Braised Fennel, Chive Butter cream**
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- **Grilled Fillets of Red Mullet on a Crab Tabouleh Salad, Roasted vegetables & Red pepper Coulis**

VEGETARIAN DISHES

- **Red Pepper, Spinach & Goats Roulade, Rocket Salad with parmesan shavings, Sun dried Tomato Pesto ****
- **Wild Mushroom & Asparagus Risotto with sun dried Tomatoes & Herb beurre Blanc ****
- **Spinach & Ricotta Tortellinis in pesto cream sauce**
- **Mixed Vegetable & Avocado Spring Rolls, Coriander Salsa**

- **Wild Mushroom & Asparagus Strudel Served with a Thyme ratatouille ****
- **Tempura of Vegetables With saffron rice**
- **Open lasagne Of Goats cheese, Creamed spinach & Sauté Wild Mushrooms, Red pepper Pesto ****
- **Flat cap mushroom, Goats cheese, Confit tomatoes & Aubergines with Crispy Leeks & Pesto ****

DESSERTS

- **Selection of English & Continental Cheese with Biscuits, Grapes & Celery ***
- **Selection of Jersey Cheese with biscuits, Grapes & Celery****
- **Rhubarb Crumble With Vanilla Sauce Anglaise**
- **Pecan Tart, Honey Flavoured Mascarpone**
- **Dark Chocolate Brulee with a Crown of Raspberries**
- **Panna Cotta with Wild Berry Compote**
- **White Chocolate & Raspberry Cheesecake, Raspberry Compote**
- **Chocolate Torte Almond Tuille, Coffee Syrup**
- **Baked Apple Strudel with Quenelles of Vanilla Mousse**
- **Iced Pistachio Parfait with Strawberry & Malibu Salsa**
- **Amaretto Pannacotta with Berries**
- **Cappucino Parfait With Amaretto Anglaise**
- **French apple Tart with Cinnamon Ice cream**
- **Glazed Lemon Tart with Lime Crème Fraiche**
- **Raspberry Brulee with an Almond Tuille**
- **Exotic Fruit Salad ***
- **Glazed Lemon Tart with Lime Crème Fraiche**
- **Warm Brioche Bread & Butter Pudding**
- **Fine Filter Coffee with Mints**
- **Fine Filter Coffee With Petit Fours ***
- **Trio brandy-snap basket with summer berries, baby white chocolate & raspberry cheesecake, pannacotta with raspberry and mango coulis****