

Spring Seasonal Menu Sample Dinner

To Begin

Asparagus Soup Chives, Crème Fraiche

Pan Fried Scallops (£4.50 Supplement)

Crispy Pancetta, Butternut Squash Thyme & Garlic Puree

Chicken Liver Parfait

Red Onion Marmalade, Toasted Brioche

Tian of Local Crab, Prawns & Smoked Salmon

Micro Herbs, Dill Mayonnaise

Classic Greek Salad

Black Olives, Cherry Tomatoes, Cucumber, Lemon Oil Dressing

Melon & Parma Ham

Parmigiano Shavings

To Follow

10oz Irish Ribeye Steak <u>or</u> 10oz Irish Fillet Steak (£7.50 Supplement)

Chunky Chips, Mushrooms, Grilled Vine Tomatoes, Black Peppercorn Sauce

Pan Fried Chicken Supreme

Sautéed Potatoes, Carrots, Tarragon Cream

Grilled Sea Trout

Jersey Royals, Garlic King Prawns, Samphire, Dill Dressing

Whole Jersey Plaice

Buttered New Potatoes, Green beans, Herb & Lemon Butter Sauce

Wild Mushroom Risotto

Asparagus, Grated Parmigiano

To Finish

Classic Tiramisu

Wild Berry Compote

Mango & Raspberry Crème Brûlée

Amaretti Biscuit

Warm Chocolate Brownie

Clotted Cream, Fruit Coulis

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy filter coffee, selection of tea infusions Jersey La Mare estate artisan chocolate tablet

2 Course menu £28.00 3 Course menu & filter coffee £32.00