

Thursday's

Seasonal Dinner Sample Menu

<u>To Begin</u>

Cream of Celery Soup Crumbled Blue Cheese

Pan Fried Pigeon Breast Morel Mushrooms, Bahy Chard, Truffle Oil

Mixed Seafood Salad Lemon Dressing & Cocktail Sauce

Jersey "Beefsteak" Tomato & Buffalo Mozzarella Green Pesto, Basil

To Follow

Traditional Beef Stroganoff Boiled Rice, Mushrooms, Gherkins, Peppers, Sour Cream

Slow Roast Belly Pork Creamy Mashed Potato, Roasted Carrots, Wholegrain Mustard Dressing

> **Pan Fried Sea Trout** Prawn Risotto, Spinach, Fish Veloute

Stuffed Aubergine Wild Mushroom Risotto, Parmigiano Cheese

<u>To Finish</u>

Apple Tarte Tatin Crème Fraiche

Iced Nougat Jersey Pouring Cream, Fruit Coulis

Trio of Ice Cream Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses Grapes, Celery, Fruit Chutney, Savoury Biscuits

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

2 Course menu £27.00 3 Course menu & filter coffee £32.00