

Saturday's Seasonal Dinner Sample Menu

To Begin

Potato & Watercress Soup

Garlic Croutons

Confit Lamb

Pomegranate Salad, Mint Dressing

Beetroot Cured Salmon Gravadlax

Crostini, Caper Berries, Lemon Mayonnaise

Grilled Goats Cheese Tart

Wild Mushrooms, Roasted Vine Tomatoes, Balsamic Reduction

To Follow

Roast Fillet of Venison

Dauphinoise Potato, Carrots, Madeira Truffle Jus

Chicken Breast Panko Breaded filled with Cheese & Ham

Sautéed Potatoes, Grilled Asparagus, Tarragon Cream

Whole Jersey Plaice

Saffron Cocotte Potatoes, Green Beans, Herb Butter

Jersey "Beefsteak" Tomato

Filled with Vegetable Risotto, Mozzarella Cheese

To Finish

Sticky Toffee Pudding

Jersey Vanilla Ice Cream, Caramel Sauce

Strawberry & Vanilla Panna Cotta

Fruit Compote

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 £27.00 3 Course menu & filter coffee £32.00