

Autumn Seasonal Dinner Menu

To Begin

Roast Pumpkin & Kidney Bean Soup

Micro Herbs, Olive Oil

Chicken Liver Parfait

Bell Pepper & Sun-Dried Tomato, Herb Oil, Brioche fingers

Goat's Cheese, Wild Mushroom & Red Onion Tart

Roast Cherry Tomato with Balsamic Dressing

Smoked Salmon Plate

Berry Capers & Lemon

Grilled Gambas, Garlic Butter

Pan Fried Red Onions, Green leaves

Buffalo Mozzarella

Jersey Beef Tomato, Fresh Basil Leaves, Pesto

Pan Fried Foie Gras,

Sauternes Wine, Sourdough Bloomer **(Supplement £6.50)**

Pan Fried Jersey Scallops

Garlic & Lemon Butter **(Supplement £6.50)**

To Follow

Roast Rack of Welsh Lamb, Herb Crumb

Sauteed potatoes, Fine Green Beans, Rosemary & Mint Jus

Oven Roasted Gressingham Duck Breast

Crushed Parsley New Potatoes, Spinach, Ratatouille, Cassis Blackcurrant dressing

Pan Fried Thyme & Lemon Chicken Supreme

Dauphinoise Potato, Seasonal Vegetables, White Wine & Tarragon Cream Sauce

Grilled Salmon Fillet

Butter New Potatoes, Asparagus Tips, Prawn & Mussel Velouté

Pan Fried Grilled Bream

Crab & Samphire Potato Cake, Seasonal Vegetables, Garlic & Lime Butter Dressing

Saddle of Venison

Lyonnaise Potatoes, Baby Carrots, Asparagus, Brandy & Thyme Cream Sauce

10oz Irish Ribeye Steak

Triple Cooked Hand Cut Chunky Chips, Grilled Vine Tomatoes, Mushrooms, Bearnaise Sauce
(Supplement £11.50)

10oz Irish Fillet Steak

Hand Cut Chunky Chips, Mushrooms
Grilled Vine Tomatoes, Black Peppercorn Sauce
(Supplement £14.50)

Autumn Seasonal Dinner Menu

To Finish

Mango & Passion Fruit Parfait

Fruit Coulis, Winter Berries, Frosted Mint Leaves

Traditional Tiramisu

Toasted Almonds

Chocolate Fondant

Poached Fruits, Orange Grand Mariner Crème Fraiche

Vanilla & Raspberry Crème Brûlée

Amaretto Biscuit

Chocolate Cheesecake

Toasted Hazelnuts, Vanilla Ice Cream, Chocolate Pencil

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits **(Supplement £7.50)**

The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

2 Course Menu & Illy Filter Coffee £35.00

3 Course Menu & Illy Filter Coffee £40.00

Food Allergies & Intolerance

Please inform your server of any allergies before placing your order, please ask for our allergen chart for all dishes. Allergens listed are correct at the time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.