

# Winter Seasonal Dinner Menu

## To Begin

### **Roast Pumpkin Soup** GF V

Micro Herbs, Fresh Herb Oil

### **Chicken Liver Parfait**

Bell Pepper & Sun-Dried Tomato, Brioche fingers

### **Marinated Smoked Tofu** GF V

Coconut, Spring Onion, Shallot, Celery, Chilli, Roasted Garlic Dressing

### **Smoked Salmon Plate** GF

Berry Capers & Lemon

### **Grilled Gambas, Garlic Butter** GF

Pan Fried Red Onions, Green leaves

### **Buffalo Mozzarella** GF

Jersey Beef Tomato, Fresh Basil Leaves, Pesto

### **Pan Fried Foie Gras,**

Sauternes Wine, Sourdough Bloomer **(Supplement £8.50)**

### **Pan Fried Jersey Scallops** GF

Crispy Pancetta, Garlic & Lemon Butter **(Supplement £7.50)**

## To Follow

### **Roast Rack of Lamb, Herb Crumb** GF

Sauteed potatoes, Fine Green Beans, Rosemary & Mint Jus

### **Oven Roasted Gressingham Duck Breast** GF

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

### **Pan Fried Thyme & Lemon Chicken Supreme** GF

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

### **Grilled Salmon Fillet** GF

Butter New Potatoes, Asparagus Tips, Prawn & Mussel Velouté

### **Pan Fried Grilled Seabass**

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

### **Cod Fillet** GF

Roasted Butternut Puree, Broccoli, Toasted Hazelnuts, Fondant Potato

### **10oz Irish Ribeye Steak** GF

Triple Cooked Hand Cut Chunky Chips, Grilled Vine Tomatoes, Mushrooms, Bearnaise Sauce  
**(Supplement £12.50)**

### **10oz Irish Fillet Steak** GF

Hand Cut Chunky Chips, Mushrooms  
Grilled Vine Tomatoes, Black Peppercorn Sauce  
**(Supplement £15.00)**

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## To Finish

### **Wild Berry Parfait** GF

Fruit Coulis, Winter Berries, Frosted Mint Leaves

### **Classic Bread and Butter Pudding**

Crème Anglaise

### **Chocolate Fondant** GF

Poached Fruits, Orange Grand Mariner Crème Fraiche

### **Vanilla & Raspberry Crème Brulé**

Amaretto Biscuit

### **Lemon Tart**

Limoncello Shot, Crystallised Lemon Zest, Vanilla Cream, Mint Leaves

### **Banoffee Pie**

Caramel Sauce

### **Trio of Ice Cream**

Selection of Jersey Dairy Ice Creams

### **Selection of British & Continental Cheeses**

Grapes, Celery, Fruit Chutney, Savoury Biscuits (**Supplement £8.50**)

## The End

### **Illy Filter Coffee, Selection of Tea Infusions**

Artisan Chocolate

**2 Course Menu & Illy Filter Coffee £39.00**

**3 Course Menu & Illy Filter Coffee £45.00**

## 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.