

# January

## Winter Seasonal

### Dinner Menu

#### To Begin

**Mushroom Soup GF V**  
Micro Herbs, Truffle oil

**Ham Hock Terrine**  
Apple Puree, Brioche toast

**Melon , Avocado & Prawns GF**  
Cocktail Sauce

**Grilled Gambas, Garlic Pernod Butter GF**  
Crispy Polenta

**Buffalo Mozzarella GF**  
Jersey Beef Tomato, Fresh Basil Leaves, Pesto

**Tofu Greek Salad GF V**  
Cucumber, Black Olives, Sundried Tomatoes, Olive Oil

**Pan Fried Foie Gras**  
Sauternes Wine, Sourdough Bloomer **(Supplement £8.50)**

**Pan Fried Jersey Scallops**  
Garlic & Lemon Butter **(Supplement £7.50)**

#### To Follow

**Char Grilled Barnsley Lamb Chop Marinated with Rosemary & Fresh Mint GF**  
Sauteed potatoes, Fine Green Beans, Redcurrant & Port Dressing

**Oven Roasted Gressingham Duck Breast GF**  
Jersey Royal Potato Cake, Spinach, Ratatouille, Pink Peppercorn Cream Sauce

**Chicken Breast Wrapped with Prosciutto Ham GF**  
Baby Roast Potatoes, Seasonal Winter Vegetables, Pan Jus

**Grilled Salmon Fillet GF**  
Butter New Potatoes, Asparagus Tips, Prawn & Mussel Velouté

**Pan Fried Sea Bass GF**  
Crab & Prawn Potato Cake, Seasonal Vegetables, Garlic & Lime Butter Dressing

**Saddle of Venison GF**  
Dauphinoise Potatoes, Baby Carrots, Asparagus, Cassis Dressing

**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

##### **Baileys & Strawberry cheesecake**

Toast almonds, Winter Berries, Chocolate pencil

##### **Chocolate Fondant GF**

Mixed Fruit Coulis, Vanilla Ice Cream

##### **White Chocolate & Orange Crème Brûlé**

Amaretti Biscuit

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

Crème Anglaise

##### **Trio of Jersey Ice Cream GF**

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 £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.