



Seafood Dinner Menu

Good Friday: 14th April 2017

To Begin

Fresh tuna tartare/ sun dried tomatoes/ quails' egg/ lemon gel

Fresh salmon & lemon sole terrine/ fennel salad/ lime olive oil/ aubergine caviar

Cured halibut/ yuzu & clementine dressing/ crispy fish skin

Quinoa salad/ caramelised carrots/ mixed beans/ pomegranate/ sesame dressing (V)

French style bouillabaisse

To Follow

Chargrilled Tiger prawns/ squid ink tagliatelle/ purple cabbage consommé

Hake fillet/ Roscoff onion/ saffron potato terrine/ Jersey oyster velouté

Poached turbot/ langoustine/ crushed potatoes/samphire/ lemon hollandaise

Mixed grill seafood platter/ aioli sauce/vine tomatoes/spring salad leaves

Open lasagne/wild mushrooms/ green asparagus/ Parmesan & truffle foam (V)

To Finish

Warm pineapple soufflé/ blackcurrant sorbet

Key lime pie/ rhubarb compote

Dark chocolate mousse/ selection of fruit

Selection of ice cream and sorbets

A selection of Jersey and Continental cheeses

Coffee or tea with petits fours

£35.00pp

V Vegetarian Dishes

Prices inclusive of 5% GST. Gratuities are not included; however 10% will be added to parties of 10 or more. Whilst many ingredients are listed in the descriptions, often some are not. If you have any food allergies or concerns, please speak to one of our team who will be happy to help. Some fish dishes may contain small bones.