



# Table D'hôte Dinner Menu

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## To Begin

Duck parfait/pistachio nuts/plums chutney/brioche

Beetroot carpaccio/crumbled goat's cheese/beetroot sorbet (V)

Grilled sirloin /radicchio salad/silver onions/ balsamic vinaigrette

Smoked halibut/yuzu gel/fennel salad/black caviar

Marinated Greenland prawns & squid /mango/coriander

Soup of the day

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## To Follow

Calf's liver/sautéed potatoes/green apples/pickled carrots/calvados jus

Breast of supreme chicken/Parma ham/pea puree/peas/broad beans/asparagus

Pork Fillet/pigs cheeks/savoy cabbage/baby leeks/Jersey cider sauce

Pan fried salmon/ clams/ beetroot gel/rainbow chard

Fillets of local bream/ tomato & pineapple salsa/ fresh coriander/ hint of chilli

Open lasagne pasta/oyster mushrooms/ green asparagus/creamy Parmesan sauce (V)

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## For Afters

Warm bloody orange soufflé/ champagne sorbet

Mango & white chocolate cheese cake / summer fruits

Selection of ice creams and sorbets

Selection of Jersey and Continental cheeses

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2 courses £28.00 or 3 courses £35.00

(V) Vegetarian dishes

*Guests on half board basis receive an allowance of £20.00 towards the A La Carte menu  
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.*