



# Seafood Dinner Menu

Good Friday & Easter Saturday 2018

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## To Begin

Salmon/ compressed cucumber/ oyster mayonnaise/ oyster ceviche

Crab bisque/ sherry vinegar/ crème fraîche/ dill

Pan fried scallops/ celeriac & truffle purée/ watercress

Octopus carpaccio/ lime purée/ wasabi emulsion/ pickled ginger

Soup of the day (V)

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## To Follow

Poached lobster tail/ salted cod bon bon/ beetroot purée/ herb gnocchi

Halibut/ pommes Anna/ wild garlic/ brown shrimp butter/ mussels

Tempura of soft shell crab/ noodle salad/ chilli & yuzu dressing

Hake fillet/ razor fish/braised celery/ squid ink & prawn tortellini

Warm cheese soufflé/ salsify/ curly kale/ Roscoff onion (V)

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## To Finish

Lemon tart/ raspberry sorbet/ fresh mint

Iced strawberry & Champagne parfait/ selection of fruits

Dark chocolate mousse/ poached pear/ Earl Grey tea ice cream

Selection of Jersey cheeses/ celery/ grapes & fig compôte

Assorted ice creams and sorbets

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Coffee or tea with petits fours

£39.50pp

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.