

Sample Table d'Hôte Dinner Menu

3 COURSES | £49.50

Guests on a half-board basis have an allowance of £45 towards the à la carte menu

Homemade bread | balsamic and olive oil | house butter

£5.00

Gluten-free bread rolls

£3.95

Starters

Tandoori gambas | asian salad | chilli | sesame and soy dressing

Cured salmon | celeriac remoulade | pickled green apple | dill oil **GF**

Honey-glazed gammon ballotine | pea and mint purée | rainbow radishes | toasted brioche **GF***

Pulled beef cheek | tostadas | avocado mousse | sour cream | salsa criolla

Ratatouille tart | mozzarella | caramelised onions | roasted tomato and pepper sauce **V GF**

Mains

Chicken breast | basil mousseline | gnocchi | provençal vegetables

Lancashire lamb hotpot | root vegetables | crispy potato | sautéed green vegetables **GF**

Cod fillet | braised bok choy | peanuts | chickpea pakora | tikka masala sauce | chilli oil | jasmine rice

Jersey sea bream | Jersey Royals | samphire | Jersey heritage tomato | sauce vierge **GF**

Jersey courgette linguine | cherry tomatoes | Blanc Pignon Dairy Farm mooloumi | wild garlic pesto **V**

Sides

Maple glazed rainbow carrots **V VE* GF**

£4.50

Minted Jersey Royals **V VE* GF**

£5.50

Asparagus with roasted almonds **V VE* GF**

£6.50

Duck fat roast potatoes **GF**

£6.00

Homemade chunky chips with seaweed salt **VE GF**

£5.00

Stir-fried garlic green beans **V VE* GF**

£5.50

Desserts

Chocolate almond torte | salted caramel ice cream

Coconut panna cotta | mango and passionfruit compôte | sesame tuile **GF***

Summer berry Pavlova | chantilly cream | raspberry sorbet **GF**

Selection of cheese | grapes | celery | homemade chutney | crackers **GF***

Selection of Jersey ice cream and sorbet **GF**

V Vegetarian **VE** Vegan **GF** Gluten-Free **GF*** Gluten-Free Available **VE*** Vegan Available

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not always include all ingredients.

Some fish dishes may contain small bones. If you are unsure with regards to allergens or need specific advice regarding menu items, please ask a member of the team who will be happy to assist.

Please note, a discretionary service charge of 10% will be added to your final bill.