



IMPORTANT NOTICE

PLEASE NOTE THAT WE CANNOT FULLY GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS IN OUR FINAL DISHES. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, KINDLY LET A MEMBER OF OUR TEAM KNOW SO THAT WE CAN MAKE EVERY EFFORT TO ENSURE THAT YOUR DINING EXPERIENCE IS SAFE AND ENJOYABLE.

ALLERGY KEY CHART

Contains Gluten	(1)
Contains Milk	(2)
Contains Peanuts	(3)
Contains Crustaceans	(4)
Contains Eggs	(5)
Contains Fish	(6)
Contains Sulphur Dioxide	(7)
Contains Molluscs	(8)
Contains Mustard	(9)
Contains Sesame	(10)
Contains Soybean	(11)
Contains Tree-nuts	(12)
Contains Celery	(13)
Contains Lupin	(14)



Quayside

CHRISTMAS SEASON MENU

STARTERS

Creamy Shellfish Bisque

JERSEY CREAM & WARM ARTISAN BREAD
(2,3,4,13)

Duck Liver Parfait

FRUIT CHUTNEY & TOASTED BRIOCHE (1,2,5,7)

Classic Prawn Cocktail

GREENLAND PRAWNS, BABY GAMBAS, MARIE
ROSE SAUCE & CRISP GEM LETTUCE (1,4,5,7,9)

Avocado & Autumn Fig Salad

GALIA MELON, MINT, FRESH BASIL & AGED
BALSAMIC (7)

Jersey Crab, Scallop & Bacon Crumble

MELTED CHEESE & THERMIDOR SAUCE (1,2,4,8,9)

Crispy Goat's Cheese Bonbons

WINTER LEAVES, CANDIED WALNUTS & PICKLED
WILD BERRIES (1,2,5,7,12)

Hand-Cut Beef Tartare

EGG YOLK EMULSION, CAPERS & TOASTED SODA
BREAD (1,5,7,9)

Gambas & Chorizo

SAUTÉED GAMBAS & CHORIZO IN GARLIC BUTTER
(1,2,4,7)

MAINS

Roast Crown of Norfolk Turkey

SAGE & ONION STUFFING, DUCK-FAT ROAST
POTATOES, BRUSSELS SPROUTS, GLAZED
PARSNIPS, CAULIFLOWER CHEESE & RICH PAN
GRAVY (1,2,7,13)

Pan-Fried Fillet of Sea Bass

TIGER PRAWN, MONKFISH & JERSEY MUSSEL
RISOTTO WITH FINE HERB OIL (1,2,4,6,7,8,13)

Classic Duck à l'Orange

PAN-FRIED DUCK BREAST, DAUPHINOISE
POTATOES, CHARRED TENDERSTEM BROCCOLI
& ROASTED PARSNIP (1,2,13)

Seafood Spaghetti

SEARED KING SCALLOPS, HAND-PICKED CRAB,
BABY SQUID & MUSSELS IN A LOBSTER CREAM
SAUCE (1,2,4,5,7,8,13)

4-Hour Slow-Braised Beef Brisket

CREAMED POTATO PURÉE, SAUTÉED BACON,
SAVOY CABBAGE, GARDEN PEAS & STICKY BEEF
JUS (2,7,13)

Roasted Butternut Squash Ravioli

SAGE BROWN BUTTER, TOASTED PINE NUTS,
SMOOTH SQUASH PURÉE & AGED PARMESAN
SHAVINGS (1,2,5,12,13)

Oven-Baked Fillet of Cod

CRUSHED NEW POTATOES, FINE GREEN BEANS &
PARSLEY BEURRE BLANC (1,2,6,7,13)

Pan-Roasted Chicken Suprême

PETITS POIS À LA FRANÇAISE, CREAMY SAUCE AU
POIVRE & SKIN-ON POMMES FRITES (1,2,7,13)

DESSERTS

Classic Crêpes Suzette

WARM GRAND MARNIER ORANGE SAUCE &
MADAGASCAR VANILLA BEAN ICE CREAM
(1,2,5,7,11)

Festive Raspberry Pavlova

JERSEY CHANTILLY CREAM & BERRY COMPOTE
(2,5)

Traditional Christmas Pudding

WARM BRANDY CREAM SAUCE & VANILLA ICE
CREAM (1,2,5,7,11)

Glazed Lemon Meringue Tart

RASPBERRY GEL & RASPBERRY SORBET (1,2,5)

Dark Chocolate Marquise

SALTED CARAMEL & JERSEY CLOTTED CREAM
(2,5,11)

Artisan British & French Cheese Selection

CRACKERS, CELERY, GRAPES, HOUSE CHUTNEY &
FESTIVE FRUITCAKE (1,2,7,13,14)

£53.95 PER PERSON

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.