



VALENTINE'S DAY MENU

STARTERS

Jersey Oysters on Ice

NATURAL WITH LEMON, MIGNONETTE & TABASCO

Scallops with Pork Belly

APPLE, CARROT & CRISPY PANCETTA

Parma Ham

BUFFALO MOZZARELLA, PARMA HAM, FRESH FIGS, MELON,
WITH A BASIL & MINT.

Seafood Cocktail

CRAB, PRAWN & SMOKED SALMON COCKTAIL, SERVED IN
A BED OF LETTUCE, TOPPED WITH MARIE ROSE SAUCE

Crispy Goat Cheese

BEETROOT SALAD & CHILLI JAM

King Prawn Tempura

ASIAN SLAW, WASABI & SOY DIPPING SAUCE

PALETTE CLEANSER

Lemon Sorbet

MAINS

Soy-Glazed Duck Breast

DAUPHINOISE POTATO, SESAME PAK CHOI & DUCK JUS

10oz Ribeye

BÉARNAISE, PEPPERCORN, SPINACH, TOMATO & CHIPS

Pan-Fried Sea Bass Fillet

ASPARAGUS, NEW POTATO, SAFFRON & MUSSEL SAUCE

Wild Mushroom Risotto

ROCKET, PARMESAN, TRUFFLE OIL

Oven-Baked Cod Fillet

CHORIZO, CHICKPEA & TOMATO CASSOULET

Thai Green Vegetable Curry

PAK CHOI, BROCCOLI, BAMBOO SHOOTS,
WATER CHESTNUT & SPRING ONION

DESSERTS

Crêpes Suzette

VANILLA ICE CREAM, ORANGE & GRAND MARNIER

Rich Chocolate Tart

CLOTTED CREAM, CARAMEL SAUCE

Set Vanilla Cheesecake

MIXED BERRY COMPOTE

Sticky Toffee Pudding

CARAMEL SAUCE & VANILLA ICE CREAM

Classic Crème Brûlée

SHORTBREAD & RASPBERRIES

Selection of Jersey Ice Creams & Sorbets

£65.00 FOR 3 COURSES

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS

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

