



Quayside

NEW YEAR'S EVE MENU

AMUSE BOUCHE

Jersey Oyster

LEMON, CAVIAR, RED WINE SHALLOTS

Golden Beetroot Tartlets

BAKED BEETROOT, CRÈME FRAICHE, ORANGE, HONEY

STARTERS

Petit Fruit de Mer

CRAB, OYSTER, CREVETTES, SMOKED
SALMON, MARIE ROSE SAUCE

Scallops with Pork Belly

JERSEY SCALLOPS, COMPRESSED APPLE,
PORK BELLY

Goat Cheese Bon Bon

GOAT CHEESE, PICKLED WILD BERRIES,
WALNUT, BEETROOT

INTERMEZZO

Lime Sorbet

MAINS

Tornados Rosini

BEEF TORNADOS, MADEIRA SAUCE, FOIE GRAS,
TRUFFLE DAUPHINOISE, SPINACH

Lemon Sole Meunière

LEMON SOLE, ATLANTIC PRAWNS,
ASPARAGUS, MEUNIÈRE SAUCE

Forest Mushroom Risotto

RISOTTO, TRUFFLE, PARMESAN, MORELS

DESSERTS

Dark Chocolate Mousse

CHOCOLATE CROUSTILLANT, HAZELNUTS

Quayside Baked Alaska

RASPBERRY SCENTED SPONGE, ITALIAN
MERINGUE, JERSEY VANILLA ICECREAM

Treacle Tart

GOLDEN SYRUP, LEMON ZEST, CREME
ANGLAISE, JERSEY VANILLA ICE CREAM

£110 PER PERSON

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.

