A'LA CARTE MENU

SEARED HAND DIVED LOCAL SCALLOPS SERVED ON A PERNOD FLAVOURED RISOTTO

With Poached Button Mushrooms and Parmesan Shavings £12.00 (£7.00 supplement)

PEPPER CRUST BEEF CARPACCIO AND PORCINI MUSHROOMS

Served with Horseradish Sauce, Focaccia Crostini and Micro Salad £12.00 (£7.00 supplement)

COLD JERSEY ROCK OYSTERS

Served on Crushed Ice with Vinaigrette, Lemon and Tabasco Sauce £2.00 each (£1.50 supplement)

SLICES OF SCOTTISH SMOKED SALMON, LOCAL LOBSTER TAIL AND AVOCADO

Served with Grapefruit Segments

£14.00 (£9.00 supplement)

PAN FRIED TRIO OF FISH OF THE DAY AND GRILLED KING PRAWNS

Topped with Sautéed Caper Berries, Blushed Cherry Tomatoes and Basil Butter £28.00 (£15.00 supplement)

WHOLE JERSEY LOBSTER 'THERMIDOR'

Served with Fragrant Rice and Green Asparagus £30.00 (£18.00 supplement)

CHARCOAL GRILLED SCOTTISH CHATEAUBRIAND (2 PERSONS)

Served with Béarnaise Sauce, Sautéed Forest Mushrooms and Tempura Onion Rings £58.00 (£38.00 supplement)

HONEY ROAST TRIO OF DUCK, CHICKEN AND GUINEA FOWL SUPREME

Served with a Jersey Black Butter Crème Fraiche and Braised Apricots £26.00 (£16.00 supplement)

All Main Courses Served with Seasonal Vegetables and Potatoes

WARM PISTACHIO, HONEY AND APPLE CAKE

Calvados Caramel, Apple and Blackberry Salad, Vanilla Ice Cream and Apple Wafers £9.00

(6.00 supplement)

PASSION FRUIT AND RASPBERRY ARCTIC ROLL

Served with Raspberries, Honeycomb and Sesame Brittle

£7.95

(£4.50 supplement)

SALTED CARAMEL CHOCOLATE BROWNIE

Served with Hazelnut Ice Cream and Hazelnut Wafers £8.50
(5.00 supplement)

SELECTION OF ARTISANAL CHEESES

Served with Homemade Spiced Pineapple Chutney, Apple, Pecan and Black Butter Soda Bread, Quince Paste, Grapes and Crackers

£10.50

Please be advised that Guests on Half Board will be charged the supplement prices of any Dish from the A 'la Carte Menu