



## Lunch Menu

Available Monday 4<sup>th</sup> March to Saturday 6<sup>th</sup> April

Sample menu

Winter garden salad with roast beetroot, butternut squash, broccoli shoots, quinoa, pomegranate and crumbled feta

Deep water Jersey crab and oak smoked salmon with watermelon and pink grapefruit

Parma ham with chilled melon, pulled mozzarella, fig and orange

Grilled hand dived north coast scallops and tiger prawns with guacamole and a plum tomato sauce

ooOoo

Roast slow cooked free range belly pork with Jersey bean crock and glazed apples

Maize fed poussin with woodland mushrooms, baby vegetables and crisp pancetta

Roast line caught cod with garden squash, chick peas, Parmesan and toasted pine nuts

Délice of sole with grilled tiger prawn, scallop shumai and Asian broth

Vegetable linguine with crisp tempura, rocket, truffle and Parmesan

ooOoo

Red berry financier with a raspberry sorbet

Milk chocolate and hazelnut délice with vanilla ice cream

Crème brûlée with bananas, citrus marmalade and milk sorbet

Selection of the finest French, British and local “artisan” cheeses  
(£7.00 supplement – if chosen as an extra course £16.50)

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Choice of freshly ground coffee, tea and infusions served with petit fours (£4.75)

£25.00

Price is inclusive of service charge and gst

Jersey Evening Post

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