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RESTAURANT

**Sirocco**

*Residents Dinner Menu*

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.

Service charge is not added to your bill and is left to your discretion.

All prices are Goods and Services Tax inclusive.



## Starters

Smoked salmon carved tableside served with a selection of traditional accompaniments

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Chicken liver and foie gras parfait with rhubarb and ginger compote, warm brioche

•

Vine ripened plum tomato tart with basil crisps, rocket salad and parmesan sorbet (V)

•

Warm salad of bacon, prawns and roast peaches with crispy croutons

•

Chefs homemade seafood Bouillabaise

•

Seared scallops served with pressed pork belly, celeriac caramel and baby leaves

£5.00 supplement

•

Timbal of fresh white crab meat with caviar and soft quail eggs, finished with a caper and shallot dressing

£5.00 supplement

Mosaic of game with pickled organic mushrooms, golden raisins and a red wine compote

£5.00 supplement



## *Main Courses*

Cider braised belly of pork with pork cannelloni, glazed baby onions and puy lentils

•

Roast supreme of guinea fowl, confit new potatoes and a fresh pea ragout

•

Jersey tender beef, mushroom and oyster pie with creamed potatoes and buttered vegetables

•

Pan fried salmon with crushed new potatoes and baby vegetables, served with local mussels  
and clams poached in a saffron and barley consommé

•

Truffled rosemary gnocci with leek and wild mushroom cream, spinach  
and cherry tomato salad (V)

•

Pan roasted fillet steak with forest mushrooms, baby onions, pancetta lardons  
and rosemary gnocci

£8.00 supplement

•

Grilled local Turbot from St.Catherines bay, served with lemon and caper butter  
and a warm potato and spring onion salad

£6.00 supplement

*Side orders are available from our A la Carte Menu*



## Desserts

Roast and caramelised peach, bellini jelly and peach sorbet

•

Jersey black butter tart with clotted cream ice-cream and salted strawberries

•

Baked lemon cheesecake with lemon sorbet

•

Passion fruit tart with white chocolate sorbet and grue de cacao tuille

•

A selection of three cheeses from the trolley with homemade crackers

•

Hot chocolate fondant, banana bavarois, banana fritters and praline foam

£4.00 supplement

•

Royal yacht dessert assiette for 2

£3.50 supplement per person

Teas, coffees and petit fours

*A la Carte Menu available on request.*