

Table d'hôte J

*Available 8th to 14th September,
22nd to 28th September
and 6th to 12th October*

Starters

- Confit duck terrine with golden raisin purée and truffle crème fraîche
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- Crisp tart of artichoke and quail egg with rocket and parmesan
-
- Fillet of red mullet on curried cous cous with mint dressing
-
- Carpaccio of beef fillet with Cox's apple jelly, horseradish cream and rocket
-
- Tiger prawns, poached in a light lobster butter with onion purée

Main Courses

- Breast of corn-fed chicken with broccoli purée, glazed shallots and chorizo
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- Cannon of pork fillet with gratin potatoes, black olive tapenade and creamed savoy cabbage
-
- Fillet of black bream with buttered spinach and saffron potage
-
- Pan roasted cod fillet with pine nut and currant dressing, salsify and baby leeks
-
- Parsley gnocchi with sun-dried tomato, spinach and walnut salad

All main courses are served with their accompaniments. Please ask if you require side orders.

Desserts

Sue's black butter fudge chocolate fondant with black butter fudge ice cream
Sue's fudge is hand-made here in Jersey from a secretly guarded recipe using organic dairy butter, milk and cream from the Classic Herd Dairy at St Peter.



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- Coconut, vanilla and rhubarb trifle with coconut cookies
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- Pistachio and fig tart with mascarpone ice cream
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- Strawberry and balsamic parfait with strawberry soup and vanilla ice cream
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- A selection of cheese with crackers

Tea, coffee and petit fours

£25.00 for 3 courses (GST inclusive)



RESTAURANT
Sirocco

Table d'hôte JJ

*Available 1st to 7th September,
15th to 21st September
and 29th September to 5th October*

Starters

- Fine tomato tart with goat's cheese fondue and pesto dressing (V)
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- Pressed ham hock terrine with vanilla apple purée, served with toasted brioche
-
- Salted cod cakes with tomato and chorizo salsa, and rocket salad
-
- Carpaccio of beef with horseradish cream and quail egg salad
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- Smoked salmon and crab cannelloni with avocado crème fraîche and citrus dressing

Main Courses

- Pan fried calves' liver with mashed potatoes, crisp pancetta, balsamic glazed beetroot and caramelized button onions
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- Roast breast of guinea fowl with fondant potato, pea purée and Madeira jus
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- Pan fried fillet of bream with crushed citrus potato, buttered spinach and saffron caviar velouté
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- Olive oil poached salmon with curried caramelized cous cous, in tomato and mussel stew
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- Tagliatelle of wild mushrooms with parmesan and garlic crisps (V)

All main courses are served with their accompaniments. Please ask if you require side orders.

Desserts

- Chocolate tart with clotted cream and redcurrant coulis
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- Trio of Jersey Desserts**
- Buttermilk panna cotta, Milky Moo, Jersey Black Butter crunch
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- Iced berry soufflé with sugared Madeleines
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- Vanilla rice pudding with strawberry compote and balsamic ice-cream
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- A selection of cheese with crackers

Tea, coffee and petit fours

£25.00 for 3 courses (GST inclusive)