



Tasting Menu

(Only available for the whole table)

Searched foie gras with poached rhubarb and smoked breast of duck
João Pires, Terras do Sado 2003

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Searched scallops with cauliflower purée, picked apple and blue cheese beignet
Chardonnay/Semillon, The Pavilion, Boschendal Estate 2007-08

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Line caught Jersey sea bass with herb gnocchi, tempura scallops and sauce
vierge
Sancerre, Clos des Bouffants, Roger Neveu 2006-07

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Cannon of lamb with artichoke purée, crushed broad beans and caramelised
sweetbreads
Vista TN Reserva, Touriga Nacional (Beiras) 2005-06

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Goats cheese fondant with truffle honey and sour plum sorbet
Château la Chicane, Haut Médoc 2003

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Royal Yacht dessert assiette
Black Muscat, Elysium, Quady 2005-08

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Teas, coffees and petit fours

£67.00 per person

£97.00 per person with wines



Starters

Searred scallops with cauliflower purée, pickled apple and blue cheese
beignets
£9.00

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Ballotine of foie gras with poached rhubarb and smoked breast of duck
£10.00

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Goats cheese fondant with truffle honey and sour plum sorbet
£9.00

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Breasts of pigeon with pumpkin risotto and truffle jus
£9.00

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Smoked Scottish salmon carved tableside served with a selection
of traditional accompaniments
£8.50



Main Courses

Cannon of English lamb with artichoke purée, creamed Savoy cabbage and caramelized sweetbreads

£24.50



Fillet of steak Rossini, seared foie gras, pommes anna, sautéed spinach, wild mushrooms and Madeira jus

£27.00



Pan roasted Jersey turbot with fondant potato, oxtail bourguignon and glazed salsify

£28.00



Line caught Jersey sea bass with basil gnocchi, seared scallops and sauce vierge

£27.00



Garlic basted medallions of veal in a marsala cream sauce with organic mushrooms flambéed at your table and served with seasonal vegetables and new potatoes

£25.00



Fillet steak “Diane” flambéed at your table, served with Lyonnaise potatoes and green beans

£29.00



Daily vegetarian option (please ask your server)

£14.50

Mixed Seasonal vegetables – £3.65

Sauté green beans – £3.65

Tossed mixed salad – £3.65

Rocket salad with shaved parmesan – £3.65

Pont neuf potatoes – £3.65

Creamed potatoes – £3.65

Buttered new potatoes – £3.65

Homemade onion rings -£3.65



Desserts

Raspberry and balsamic soufflé with white chocolate cannelloni and chocolate sauce

£9.00



Banana tarte tatin with vanilla ice cream and chocolate sauce

£9.00



Traditional Crepe Suzette, flambéed at your table and served with vanilla ice cream

£9.00



Amaretto parfait with lemon curd, almond ice cream and biscotti

£9.00



Yogurt mousse with assiette of blackberries

£9.00



A selection of local, British and Continental cheeses with homemade crackers and tomato chutney

£10.50