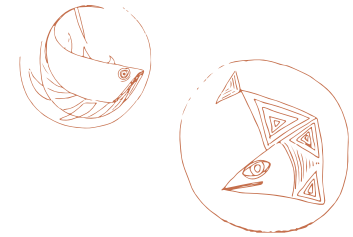


LA TERRASSE STAYCATION MENU



TO START

SOUP OF THE DAY

CHIVES, CROUTONS

D G VEGETARIAN

TRIO OF BEETROOT

GOAT CHEESE BONBONS, HONEY,
MUSTARD DRESSING

D E G S M SD VEGETARIAN

PRESSED TERRINE OF JERSEY ROYALS

ROCKET, PEAS, WILD GARLIC,
TRUFFLE MAYO

S M SD VEGAN

CRAB & LOBSTER BEIGNETS

FENNEL CEVICHE, HERB SALSA

D E G S F CR SD

SEARED SCALLOPS

SUPPLEMENT OF £6

PEA PURÉE, STREAKY BACON,
BLACK PUDDING, CHIVE BEURRE BLANC

D S MO SD

TO FOLLOW

PAN-FRIED LINE CAUGHT SEA BASS

JERSEY ROYALS, ASPARAGUS, SPINACH, CHIVE BEURRE BLANC

D S F SD

CORN-FED CHICKEN BREAST

POTATO TERRINE, ARTICHOKE PURÉE, EDAMAME,
MUSHROOMS, THYME JUS

D S C SD

ROAST CAULIFLOWER STEAK

AIOLI, NUTS AND SEEDS, JERSEY ROYALS, ROCKET,
CHIMICHURRI

N S SD VEGAN

CRISPY SLOW-COOKED BELLY PORK

WHIPPED POTATO, ROASTED HERITAGE CARROT, APPLE SAUCE

D S C SD

BEEF FILLET

SUPPLEMENT OF £5

SLOW-COOKED BEEF BRIOCHE SARNIE, ANNA POTATO,
ASPARAGUS, KING OYSTER MUSHROOM, JUS

D G C SD

TO FINISH

KALAMANSI LIME PIE

ITALIAN MERINGUE, STRAWBERRY ICE CREAM

D E G S

FROZEN BANANA & PISTACHIO PARFAIT

HOBNOB BISCUIT, CHOCOLATE GANACHE,
PEANUT AND CARAMEL SAUCE

D E G S P N

CONTINENTAL & ENGLISH CHEESE PLATTER

GRAPES, CELERY, CHUTNEY, CRACKERS

D E G N C SE SD

VALRHONA DULCEY BAVAROIS

BLACKBERRY CRÉMEUX, CAPPUCCINO ICE CREAM

D E G N S

ASSIETTE OF JERSEY DESSERTS

SUPPLEMENT OF £3

APPLE AND BLACKBERRY FINANCIER,
MINI STRAWBERRY PAVLOVA,
BLACK BUTTER ICE CREAM

D E G N S SD

DAIRY - EGG - GLUTEN - NUTS - PEANUTS - SOYA - CELERY - MUSTARD - SESAME - FISH - CRUSTACEANS - MOLLUSCS - LUPIN - SULPHUR DIOXIDE

ALL FOOD IS PREPARED IN A KITCHEN CONTAINING COMMON FOOD ALLERGENS. IF YOU HAVE A FOOD ALLERGY, PLEASE ADVISE OUR SERVICE TEAM.
THE MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.