

TABLE D'HÔTE MENU

WITH YOUR CHOICE OF LOOSE LEAF TEA OR FILTER COFFEE

TO START

SOUP OF THE DAY

CHIVES, CROUTONS

D **G** VEGETARIAN

SALT-BAKED BEETROOT

SMOKED CHEESE BONBONS, CELERIAC,
HORSERADISH CREAM

D **E** **G** **S** **M** **SD** VEGETARIAN

PRESSED HAM HOCK TERRINE

PICCALILLI PICKLES, PEA FRITTER,
SOURDOUGH

D **E** **G** **C** **M** **SD**

PRAWN COCKTAIL

MARIE ROSE SAUCE,
BABY GEM, CROSTINI

E **G** **S** **C** **M** **SD**

TO FOLLOW

PORTOBELLO MUSHROOM KIEV

BROCCOLI, HAZELNUTS, GARLIC CHEESE SAUCE

G **N** **SD** VEGAN

CHICKEN BREAST

BOULANGÈRE POTATOES, FRENCH-STYLE PEAS,
ROASTED CAULIFLOWER PURÉE, JUS

D **S** **C** **SD**

ROAST RUMP OF LAMB

SLOW-COOKED SHOULDER, CAPONATA
PIQUILLO PEPPER, THYME JUS, GOATS CHEESE GNOCCHI

D **E** **S** **M** **SD**

PAN-FRIED FILLET OF BREAM

CRUSHED POTATO CAKE, SEAFOOD BISQUE

D **C** **F** **SD**

TO FINISH

WARM BROWNIE

CHOCOLATE SAUCE, VANILLA ICE CREAM

G **S** VEGAN

PINEAPPLE & FRANGIPANE TART

ROASTED AND CARAMELISED PINEAPPLE,
PASSION FRUIT AND MANGO SORBET

D **E** **G** **N** **SD**

SELECTION OF CHEESE

CELERY, GRAPES, BISCUITS, CHUTNEY

D **E** **G** **N** **C** **SE** **SD**

SELECTION OF JERSEY DAIRY ICE CREAM

BERRY COMPOTE, MERINGUE KISSES

D **E** **G** **N** **S** **SD**

WEDNESDAYS TO SATURDAYS FROM 18:00 UNTIL 21:00 AT LA TERRASSE RESTAURANT

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. MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.