St Brelade's Bay Hotel
HEALTH CLUB & SPA

SET LUNCH MENU

2 courses - £30.00 3 courses - £35.00

STARTER

ROASTED BUTTERNUT SQUASH SOUP (V/VG)
Goat's Cheese Croquette, Pumpkin Seed Granola, Herb Oil

ROASTED HERITAGE BEETROOT (V)
Rosary Ash Goat's Cheese, Candied Walnuts, Chicory, Wine-Poached Pear, Beetroot Dressing

SALMON CURED WITH GIN & BEETROOT
Dill Crème Fraîche, Warm Blinis, Pickled Cucumber & Salmon Caviar

CHICKEN LIVER PARFAIT
Grape & Apple Chutney, Cornichons & Toasted Brioche

MAIN COURSE

CHICKEN & WILD MUSHROOM BALLOTINE
Truffle & Mushroom Mousse, Potato Gratin, Tenderstem Broccoli & Chicken & Thyme Jus

ROASTED SALMON FILLET
Butter-Poached Potatoes, Sautéed Girolles, Wilted Spinach and Saffron Velouté

SIRLOIN STEAK 8OZ
Triple-Cooked Chips, Roasted Tomato & Rocket

SWEET AND TANGY CHARRED CAULIFLOWER STEAK (V)
Satay Sauce, Crisp Asian Slaw, Spring Onion and Toasted Sesame

SIDES

French Fries 6.00
Roasted Root Vegetables 6.00
Buttered Potatoes 6.00
Seasonal Garden Salad 6.00
Truffle & Parmesan Chips 8.00
Tenderstem Broccoli with Chilli & Garlic 6.00
Grilled Mushrooms, Garlic Butter & Parsley 6.00

DESSERT

HAZELNUT, CHERRY & CHOCOLATE TIRAMISU (V)
Coffee-Soaked Chocolate Sponge, Cherry Compote, Hazelnut Chocolate Mascarpone, Abstract Chocolate & Hazelnut Wafer

SPICED APPLE CRUMBLE
Vanilla Ice Cream

CRÈME CARAMEL (V)
Roast Plums, Burnt Orange Segments & Orange, Almond & Cocoa Nib Wafers

SELECTION OF ARTISANAL CHEESE
Fig, Pecan & Black Butter Soda Bread, Homemade Chutney, Quince Paste, Grapes, Celery, Crackers
(5.00 supplement)

V *- Vegetarian* ***Vg*** *- Vegan*

Not all ingredients are listed on this menu. Should you require any information regarding allergens, please ask a member of our Front of House team.

Please note that a 10% service charge is applied to all food and beverage purchases for both residents and non-residents.