



**£49**  
Per Person

# Petit Port Barbecue Menu

(all served buffet style)

## TO BEGIN

### Jersey Crab & Prawn Thermidor (2 Wheat, 3, 7, 9, 14 Brandy)

Handpicked crab caught by Jonathan, boat J38 & Greenland Prawns bound in a white sauce with a splash of Brandy, Mustard & Cheese, Glazed to a golden crust.

### Serrano Ham (7, 10 Hazelnuts)

Black figs, Toasted hazelnuts, Taleggio, Rocket & spinach mousseline

### Jersey Asparagus (4, 7)

Hollandaise Sauce

### Baked Petit Camembert (1, 2 Wheat, 7)

Studded with smoked garlic & Rosemary, drizzled with honey and served with a selection of dippers

## SIDES

### Red Slaw

Red cabbage, Beetroot, Red Onion, Balsamic vinegar & Olive Oil

### Moroccan Cous Cous (7, 10 Hazelnuts)

Fine grain Semolina, Chickpeas, Preserved Lemon, Dates, Raz el Hanout, Rose Harrisa & Coriander

### Roasted Butternut Squash (14 Balsamic)

Pumpkin Seeds, Roast Garlic, Balsamic Syrup

### Pasta (2 Durum Wheat, 10 Pine Kernels)

Fusilli, Basil Pesto, Peas, Asparagus & Broccoli

### Tomato & Cucumber

Mixed varieties of beautiful Jersey tomatoes & cucumber from Three Oaks Vineries

### Jersey Royals (7)

Grown using traditional methods by Alan at Warren Farm. We believe they're the best. Tossed in butter with garden mint.

### French Fries

## TO FOLLOW

### Pork & Pineapple Kebab (9, 14 Rum)

Tender chunks of belly pork & pineapple coated in a sticky spiced Jamaican Rum & Muscovado glaze

### Hand pressed & seasoned Jersey Beefburger

(2 Wheat with bun, 7 with cheese)

Simply with or without Jack cheese & Eden bun

### Moving Mountains Vegan Burger (2 Wheat with bun)

Simply with or without Applewood Smoked vegan cheese & Eden bun

### Entrecote Steak (7)

Grilled to your liking and served with garlic & tarragon butter

### Triple Meat Kebab

Lamb rump, Pork belly & Beef sirloin grilled medium or well done

### Greek Halloumi & Vegetable Kebab (7)

Halloumi, Courgette, Aubergine, Mushroom & Peppers, drizzled with olive oil & oregano

### Local Catch of today (5)

Please ask for today's choice. Delivered to us daily by fishermen Gary & Lee, Boat J649 St Brelades Beach and Jonathan, Boat J38 St Helier Harbour

## DESSERT

### Rocky Road Ice Cream Sundae (2 wheat, 4, 7, mc 13)

Chocolate ice cream, shortbread pieces, mini marshmallows, honeycomb, raspberry sauce, chantilly cream, chocolate shavings

### Salted Caramel Brownie (2 wheat, 4, 7, mc 13)

Raspberry ice cream

### Clotted Cream Vanilla Crème Brulee (2 wheat, 4, 7)

Fusilli, Basil Pesto, Peas, Asparagus & Broccoli



Vegan



Vegetarian



Gluten Free

## Allergens

1 Celery	2 Cereals containing gluten	3 Crustaceans	4 Eggs	5 Fish	6 Lupin	7 Milk
8 Molluscs	9 Mustard	10 Nuts	11 Peanuts	12 Sesame seeds	13 Soya	14 Sulphur Dioxide

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.