



St Brelade's Bay Hotel
HEALTH CLUB & SPA

SET LUNCH MENU

STARTER

VINE-RIPENED TOMATO & ROASTED

PEPPER SOUP (V/Vg)

Goat's Cheese Croquette, Basil Oil

ROASTED HERITAGE BEETROOT (V)

*Rosary Ash Goat's Cheese, Candied Walnuts, Chicory,
Orange Segments & Beetroot-Orange Dressing*

CHICKEN LIVER PARFAIT

Grape & Apple Chutney, Cornichons & Toasted Brioche

GIN CURED SALMON

*Dill Crème Fraîche, Warm Blinis, Pickled Cucumber &
Salmon Caviar*

MAIN COURSE

CORN-FED CHICKEN

BALLOTINE

*Herb Gnocchi, Tenderstem Broccoli &
Chicken Jus*

SIRLOIN STEAK (8oz)

*Triple-Cooked Chips, Roast Tomato and
Rocket*

COURGETTE RISOTTO (V)

*Burrata, Basil Oil & Crispy Pumpkin Seed
Granola*

PAN-ROASTED SEA BREAM

Niçoise Style Salad & Sauce Vierge

DESSERT

PEACH & CHERRY BAKEWELL PUDDING (V)

Vanilla Ice Cream

CHOCOLATE CHEESECAKE

Raspberries, Passion Fruit Sorbet

SELECTION OF ARTISANAL CHEESE

*Fig, Pecan & Black Butter Soda Bread,
Homemade Chutney, Quince Paste, Grapes,
Celery, Crackers*

(5.00 supplement)

STRAWBERRY AND WHITE CHOCOLATE PAVLOVA

*Whipped White Chocolate Ganache,
Strawberries, Meringue, White Chocolate Soil*

SIDES

All 6.00

French Fries

Triple-Cooked Chips

Buttered Green Beans with Citrus Crumb

Seasonal Garden Salad

Tenderstem Broccoli with Chilli and Garlic

Buttered Jersey Royals

*Grilled Mushrooms with Garlic Butter and
Parsley*

2 courses - £30.00

3 courses - £35.00

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.