



Events Menu

Quinta de la Rosa Dinner

Thursday 6th November 2025

STARTER

BRELADE'S COQUILLE SAINT-JACQUES

Seared Local Scallops, Baby Spinach, Champagne Sauce, Grana Padano
(2 Wheat, 5, 7, 8, Mc 13, 14)

MAIN COURSE

BRAISED JERSEY TOPSIDE BEEF

Port Wine Jus, Colcannon Mash, Sauteed Silverskin Onions, Heritage Carrots, Tenderstem Broccoli
(1, 2 Wheat, 7, 14 Wine)

DESSERT

CHOCOLATE PEAR HAZELNUT DELICE

Poached Pear, Salted Caramel Ice Cream, Hazelnut Wafer
(2 Wheat, 4, 7, 10 Hazelnut, Mc 13)

CHEESE

WHIPPED GOAT'S CHEESE (V)

Cheddar Rosemary Sable, Rosemary Roast Grapes, Honey Compressed Apples, Roast Apple Balsamic Puree, Roast Pecan
(2 Wheat, 4, 7, 10 Pecan, 14 Balsamic Vinegar)

TEA, COFFEE & MINTS

(13)

Please note there is a 10% service charge on all food and drinks for both residents and non-residents.

V - Vegetarian | VG - Vegan | GF - 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.