



£49
Per Person

Petit Port Barbecue Menu

TO BEGIN

TROPICAL PRAWN COCKTAIL

(2 Wheat, 3, 4, Mc 14)

Dressed in a Marie Rose Sauce, Gem Lettuce, Diced Mango, Garlic Bread

MELON AND PARMA HAM

(Gf - 7)

Seasonal Melons, Serrano Ham, Rocket & Blue Cheese Salad

JERSEY ASPARAGUS GRATINEE

(V, Gf - 4, 7, 14 Vinegar)

Locally Sourced Poached Egg, Red Onion Marmalade, Parmesan

MOZZARELLA & TOMATO PLATTER

(V, 2 Wheat, 7, 14 Vinegar)

Basil Pesto, Balsamic Reduction, Crostini

SIDES

HOUSE SLAW

(V, 4)

White & Red Cabbage, Carrot, Red Onion, Mayonnaise

POTATO SALAD

(V, 4)

Jersey Royals, Bell Peppers, Red Onion, Mayonnaise

CORN ON THE COB

(V, 7)

Boiled or Grilled, Tossed in Butter

PASTA

(V, 2 Durum Wheat, 10 Pine Kernels)

Fusilli, Basil Pesto, Peas, Asparagus & Broccoli

TOMATO & CUCUMBER

(V)

Mixed varieties of beautiful Jersey Tomatoes & Cucumber

JERSEY ROYALS

(V, 7)

Tossed in Butter with Garden Mint

FRENCH FRIES

(V, Mc 2)

TO FOLLOW

CHICKEN & PINEAPPLE KEBAB

(9,14 Rum)

Tender Chunks Chicken Breast & Pineapple Coated in Sticky Spiced Jamaican Rum & Muscovado Glaze

HAND PRESSED & SEASONED JERSEY BEEF BURGER

(2 Wheat with Bun, 7 with Cheese)

Simply with or without Jack Cheese

LONE STAR CHICKEN CURRY

(7 for Yoghurt)

Served with Basmati Rice, Coriander and Mint Yoghurt

6OZ WEST COUNTRY ENTRECOTE STEAK

(7)

Grilled to your liking and served with Garlic & Tarragon Butter

GRILLED PORK BELLY STEAKS

Marinated for 24 hours, served with Mustard & Honey Dip

VEGETABLE KEBAB

(V)

Courgette, Aubergine, Mushroom & Peppers, drizzled with Olive Oil & Oregano

TIGER PRAWNS

(3, 7)

Grilled Skewered Prawns, Marinated with Garlic and Parsley Butter, Served with Sweet Chilli Sauce

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

(V, 2 Wheat, 4,7, Mc 13)

Raspberry Ice Cream

CLOTTED CREAM VANILLA CRÈME BRÛLÉE

(V, 2 Wheat,4,7)

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.