



St Brelade's Bay Hotel
JERSEY

SAMPLE MENU, CHANGES DAILY

TO START

Game and Cranberry Terrine

Served with a red onion chutney and toasted brioche

Shellfish Platter with Tomato Compote and Micro Leaves

Crayfish, lobster, peeled gambas and hand-picked local chancre crab

Cold Poached Cod Fillet and King Prawns

Served with a salsa verde, lime and coriander salad

Pan Fried Salmon Fillet

Served with a brandy-flavoured Bouillabaisse sauce and sun-dried tomato mash

Tomato and Roasted Pimento Soup

Served with wholemeal croutons

TO FOLLOW

Charcoal Grilled Scottish Ribeye Steak

Served with peppercorn sauce and pesto tomato

Rosemary Roast Loin of Venison

Served with a rhubarb and raisin sauce and roasted papaya

Roast Turkey Breast

Served with a cherry and cranberry sauce and stuffed plum

Poached Lemon Sole Fillets

Served with a white wine and blanched kale

Pan Fried Hake Fillet

Topped with Atlantic prawns, vine tomatoes and lemon butter

Half A Cold Jersey Lobster and Atlantic Prawns

Served with a mixed salad garnish and Jersey potatoes

Potato Pancakes Topped with Gorgonzola

Served with roasted pear and beetroot, toasted walnuts and two poached eggs

All Main Courses Served with Seasonal Vegetables and Potatoes

TO FINISH

Sticky Toffee Apple Pudding

With ginger ice-cream

Vanilla Pavlova

With poached pear, Chantilly cream, raspberries and granola

Poached Cherries

With milk chocolate ganache, cherry gel, hazelnut sponge and abstract chocolate

Lemon Cream

With berry salad, white chocolate soil and honeycomb

Selection of Artisanal Cheeses

With homemade pecan, black butter and apple soda bread, chutney and crackers

Coffee and Petit Fours

DINNER: 2 COURSES £30.00 | 3 COURSES £35.00

Please ask a member of our team if you have any special dietary requirements or allergies as all ingredients may not be listed on the menu