



FESTIVE DINNER MENU

November £30 / December £35

STARTERS

Thai Spicy Beef Salad

Char-Grilled Beef Fillet, Nam Jhim Dressing, Basil, Mint, Coriander, Bean Sprouts (gf)

Jersey Crab & Fiery Apple Salad

Crab Beignet, Kale & Apple Salad, Spicy Apple Dressing

Duck Liver Parfait

Shaved Foie Gras, Grilled Panatonne, Muscatel Puree

Seared Local Scallops & Crab Parmentier

Sauce Grenoble and Herb Salad (gf)

Salty Tasting Plate

Chipotle Chilli King Prawns, Mango, Coriander & Lime Salsa, Seared Scallops, Crispy Pork Belly & Quince Aioli, Salt Cod Croquette & Salsa Verde, Char-Grilled Moroccan Harissa Chicken (gf)

MAIN COURSE

Roast Free Range Bronze Turkey

Chestnut Sprouts, Honey Glazed Root Vegetables, Chipolatas, Duck Fat Roast Potatoes, Jus

Salty Dog "Reef & Beef"

Char Grilled Slaney's Prime Irish Sirloin, Seared Scallops & King Prawns, Chilli, Garlic, Coriander Butter Sauce, Rice OR Hand Cut Chunky Chips (gf)

Balinese Monkfish Tail Curry

Macadamia Nuts, Turmeric, Cinnamon, Lemongrass Naan Bread, Saffron Basmati Rice (n) (gf)

Seared Saddle of Highland Venison

Potato & Celeriac Dauphinoise, Black Pudding Puree, Heirloom Beetroot, Redcurrant Jus (gf)

Half Lobster and King Prawn (£5 Supplement)

Chilli, Garlic & Coriander - OR - Ginger & Spring Onion Jasmine Rice - OR - New Potatoes (gf)

Today's Daily Special

DESSERT

Selection of Home Made Festive Sweets & Premium Jersey Ice Creams

Musetti Filter Coffee

CUSTOMERS ARE REQUESTED TO ADVISE US OF ANY ALLERGIES TO SPECIFIC FOOD SUBSTANCES.

PLEASE NOTE THAT WHILST THE UTMOST CARE WILL BE TAKEN IN THE PREPARATION OF YOUR MEAL WE CANNOT GUARANTEE THAT OUR FOOD DOES NOT CONTAIN NUTS OR GLUTEN.

VEGETARIAN = (V) CONTAINS NUTS = (N) GLUTEN FREE = (GF) GLUTEN FREE EXCLUDE BREAD COMPONENT (GF')

PLEASE NOTE FOR PARTIES OF 8 OR MORE AN OPTIONAL 18% SERVICE CHARGE WILL BE ADDED TO THE FOOD AND DRINKS BILL
