

GRAND JERSEY

HOTEL & SPA
ST HELIER, JERSEY

Private Dining Menu

Starters

Corn fed chicken

Pressed confit chicken, chorizo, mango chutney, red pepper dressing

Grand Jersey's fishcakes

Celeriac and wholegrain mustard remoulade, lobster vinaigrette

Spiced prawn

Chargrilled ciabatta croutons, cucumber, coriander, lime and pickle dressing

Smoked salmon & horseradish ballotine

Citrus gel, avocado salsa, micro salad

Gressingham duck roulade

Marinated plums, pearl barley, prune purée

Goat's cheese (v)

Glazed goat's cheese, sun-dried tomato relish, toasted seeds

Haloumi spring roll (v)

Cumin, fennel, houmous, harissa and lemon dressing

Plum tomato tart (ve)

Rocket leaves, sweet balsamic vinegar, basil and oregano oil

Beetroot (ve)

Heritage beetroot, roasted figs, pickled shallot, salsa verde

Homemade soup (v)

Roasted plum tomato and basil

Cream of butternut squash

Carrot and coriander

Main Courses

Scottish salmon fillet

Crushed new potatoes, mange tout, Champagne sauce

Sea bream fillet

New potatoes, tenderstem broccoli, sauce vierge

Jersey plaice fillet

Parsley mash potato, wilted green vegetables, white wine sauce

Grilled Cod

Saffron risotto, mussels, sweet peas

Chicken breast

Dauphinoise potatoes, vegetable casserole, café au lait sauce

Slow cooked lamb shank

Parmesan mash potato, rosemary root vegetables

Roasted pork loin

Baked apple, roast potatoes, crackling, tenderstem broccoli, calvados jus

Braised beef bourguignon

Horseradish and Dijon mustard mash potato, glazed chantenay carrots

Gressingham duck breast

Fondant potatoes, braised red cabbage, parsnip purée, berry jus

Ricotta & rocket cannelloni (v)

Spicy red pepper sauce

Aubergine katsu curry (v)

Leek and sweet onion curry, fragrant rice, mango chutney

Wild mushroom feuilleté (ve)

Wilted spinach, truffle cream

Tomato risotto (ve)

Asparagus, olives, tempura broccoli

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Desserts

Chocolate dome

Chocolate mousse, génoise biscuit, Grand Marnier Sauce

Raspberry cheesecake

Passion fruit and mango coulis

Williams pear tarte tatin (V)

Toffee honey crunch ice cream

Calamansi & lime tart (V)

Italian meringue, raspberry coulis, lemon sorbet

Tonka bean crème brûlée (V)

Shortbread biscuit

Jersey black butter cheesecake

Blood orange sorbet

Pineapple carpaccio (ve)

Blueberry, mint, lime sorbet

Coconut panna cotta (ve)

Passion fruit coulis, mango, crumble biscuit

Cheese (£3 supplement)

Served with chutney, grapes, celery, crackers and fruit bread

Please choose one for the starters, mains and desserts.

For additional options there is an extra charge of £3 per person.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices are inclusive of GST.