

# L'HORIZON

— BEACH HOTEL & SPA —  
ST BRELADE'S BAY, JERSEY

**Good food is the very essence of L'Horizon Beach Hotel & Spa.**

**Andrew's menus showcase the local and seasonal produce we have on the beautiful island of Jersey. With an abundance of quality fresh dairy produce, seafood and meat, we try to use local suppliers where possible.**

**Taking inspiration from his travels across the world, the dishes are an inventive twist on British favourites.**

**A discretionary service charge of 10% will be added to your bill.**

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 inclusive of VAT at current rate.

*Hand*PICKED  
HOTELS

**The Grill Menu**

**Starters**

**Courgettes & feta (v) £9**

Grilled courgettes topped with feta, viola flowers, peas and pea shoots with salsa verde

**Summer peas (v) £9**

Chilled pea velouté, pea panna cotta, spring onion bhaji and mint pesto

**Jersey Chancre crab £14**

Butter poached crab risotto, crab bisque glaze, squid ink wafer

**Salmon £12**

Pink granite gin cured Scottish salmon, pepper dulse mayonnaise, fennel crisps

**Smoked duck breast £13**

Heritage carrots, carrot purée and ginger cream

**Brooklands farm pork belly £10**

Confit belly, sweet pickled cauliflower, curried cauliflower purée and apple broth

**Mains**

**Goat's cheese (v) £20**

Goat's cheese mille feuille, salt-baked heritage beetroot,  
horseradish and green onion mash potato

**Harissa roasted cauliflower steak (ve) £20**

Roasted red pepper, gnocchi, blush tomatoes, basil tepenade

**Jersey turbot £26**

Roast turbot, samphire, pickled cucumber and local lobster butter bisque

**Monkfish £22**

Blackened monkfish, charred tenderstem broccoli, Kerala sauce

**Dorset lamb £25**

Seared loin, braised shoulder, Parmesan potato croquettes, black olives, fine beans

**Chicken £19**

Corn fed chicken breast, pea purée, Paris brown mushrooms, peas

*The majority of our dishes can be served in half  
portions for younger diners or smaller appetites.  
Please ask your waiter for details.*

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## **From the Grill Steak**

The beef is hung on the bone, the traditional way, in a dedicated maturation chamber. This takes up to 35 days, and adds sublime tenderness and a rich depth to the flavour.

### **Chateaubriand - 35 day aged £80**

Bouquet of vegetables, triple cooked fat cut chips, red wine jus and Béarnaise sauce  
Serves two people

**10oz sirloin - £29**

**8oz fillet - £30**

Each served with triple-cooked fat cut chips, tomatoes, and flat cap mushrooms.  
Choose between red wine jus, Stilton sauce or Béarnaise sauce.

## **Desserts**

### **Jersey strawberries £9**

Strawberries in ginger syrup, vanilla panna cotta and custard cream

### **Passion fruit £11**

Passion fruit mousse, chocolate torte, chilli flake brandy snap

### **Rice pudding £8**

Chilled Jersey double cream rice pudding, La Mare apple brandy toffee and apple sponge

### **Lemon meringue £7**

Lemon parfait, meringue, lemon curd and lemon balm

### **Selection of British & French cheese £15**

Locally made chutney, crackers and homemade malt loaf

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