



Sirocco

Evening with Steve Walker

Come and join us on Wednesday 24th August from 6.30pm for an amazing night for food lovers to enjoy.

The evening follows a 'Jersey surf and turf' theme and will allow Sirocco chef, Steve Walker, to showcase some of the island's natural wonders through the preparation of some truly delicious dishes.

The evening starts in the Lazy Jack lounge with a talk by 'Fungi Delecti' detailing the food experience from the perspective of the island's growers and suppliers.

Oysters and champagne will be served to tantalise your taste buds.

Next, we will move through to Sirocco, where Cimandis butchers will provide an illuminating butchery and seafood demonstration.

Steve Walker, Sirocco head chef, will then get the food journey well and truly underway with a brief introduction to the evening's menu and the many varied and wonderful ingredients that he will be using in the preparation of the dishes.

Next comes the highlight of the night; it is time to indulge in the exciting and carefully prepared dishes! Menu cards will be provided on the tables.

The night will come to an end with a Q & A session with Steve Walker. He will be available to answer any questions on the evening's food, or indeed, any other food questions or queries.



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Rich lobster velouté, La Mare Vineyard Calvados

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Chancre crab and scallop ravioli, sweet potato, bok choy, Thai butter

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Jersey beef fillet, oxtail, white asparagus, BBQ chard, tagine sauce

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Deep fried Jersey brie, sticky figs, pistachio brittle

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Coconut mousse, mango glaze, passionfruit sorbet

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Petits fours

£55 per person. Price is inclusive of GST