



## Table d'Hôte Menu

### Starters:

Fine tart of smoked aubergine and courgette, blue cheese rarebit and crispy potato

Crab, coriander, pink grapefruit, avocado, caviar

Grilled bass fillet, spiced lentil, onion

Braised oxtail, tiger prawns, cauliflower

Crispy ham hock and piccalilli terrine, slow cooked duck egg, pea cream

### Mains:

Breast and leg of guinea fowl, potato, truffle, baby leeks

Loin of dingly dell pork, slow cooked belly, sweet potato, fondant potato

Black bream, mussels, red pepper, shallot purée,

Fillet of cod, Israeli cous cous, salsify and tagine style sauce

Pearl barley and vegetable stew, sage dumplings, marinated haloumi

### Desserts:

Vanilla cheesecake, plum compôte, clotted ice-cream

Warm treacle tart, raspberry coulis, marmalade ice-cream

Baseless chocolate ganache tart, peanut and banana

Set lavender cream, textures of blackberry

Cheddar and stilton plate, with Jersey black butter and grapes

**£29.50 per person**  
Price is inclusive of GST

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.

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