



Yacht Fest Menu

(Tuesday, Wednesday, Thursday Only)

Starters

Chicken Liver Parfait
Rhubarb, compressed Peach

Smoked Salmon
Rainbow beetroot, quinoa, horseradish (GF)

Goat Cheese Mousse
Chamomile, pear compote, pepper crumble (V)

Mains

Breast of Pheasant
Compressed apples, Calvados jus

Fillet of Cod
Mung bean, Cherry tomato, bisque

Wild Mushroom Gnocchi
Sweetcorn textures, miso, sea beans (V)

Desserts

Jersey Honey
Yoghurt sorbet, lemon (GF) (V)

Figs Tatin
Mascarpone, thyme (V)

Selection of British and French Cheeses
Gooseberry chutney (GF)

£25.00 per person
GST Inclusive

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.
(GF = Gluten Free, VG = Vegan, V = Vegetarian)