Sirocco

Sunday Lunch Menu 6th May

Starters

Red onion and port tart tatin, blue cheese chantilly

Prawn Cocktail, Marie Rose sauce

Organic salmon, parsley, quail egg, caviar

Smoked chicken terrine, goat's cheese, charred leeks

Beef tartare, pickled beetroot, truffle, carrot

Mains

Breast and leg of guinea fowl, parmesan mash, asparagus, truffle cream sauce

Roast sirloin of beef with traditional accompaniments

Roast cod fillet, peas, capers, baby gem lettuce, pancetta

Bass, crab ravioli, savoy cabbage, butter sauce

Chick pea, aubergine tagine, Israeli cous cous, apricots, cucumber

Desserts

Set vanilla cream, pear, liquorice, yoghurt

Strawberry parfait, toasted marshmallow, white chocolate mousse

Warm liquid chocolate tart, peanut butter, banana

Tiramisu, mascarpone cream, sponge cake, ice cream, coffee

A selection of cheese and biscuits

£26.50 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.

The Royal Yacht
Weighbridge St Helier Jersey C.I. JE2 3NF
T. +44 (0)1534 720511 F. +44 (0)1534 767729 E. reception@theroyalyacht.com www.theroyalyacht.com