

New Year's Eve 2023 Menu

CANAPÉS

Crispy wild mushrooms and roast garlic cakes with sage crème fraîche (V)

Jersey crab maki roll, citrus gel (GF)

Salmon and Bass tartelettes, wasabi cream, tobiko

Pork croquette and lime aioli

STARTERS

FETA AND BEETROOT

Baked feta, Kataifi pastry, roasted beetroot, courgettes, lemon gel and honey (V)

CRAB CAKE

Crispy Jersey crab cake, crab salad with lime, chilli and pickled seaweed

BEEF TATAKI

Seared beef loin, pico de gallo, soy and yuzu dressing with sesame lavash

MAINS

TORTELLINI

Cacio and pepe tortellini, grilled courgettes, Gorgonzola and truffle mousse (V)

BASS AND SCALLOPS

Pan roasted bass fillet with Jersey scallops, sautéed chard and spinach, fennel and saffron velouté (GF)

BEEF WELLINGTON

Classic beef Wellington, creamed potato, glazed heritage carrots and red wine sauce

DESSERTS

DOLCE DE LECHE CHOCOLATE TART

With salted caramel, chocolate crumble and vanilla ice cream (V)

PINA COLADA MOUSSE

Pineapple and coconut mousse with mango and caramelised pineapple salsa and passion fruit sorbet

A SELECTION OF ENGLISH AND FRENCH CHEESES

With biscuits (V) (GF Available)

TEA, COFFEE AND PETIT FOURS

(VG) = VEGAN | (V) = VEGETARIAN | (GF) = GLUTEN FREE | (DF) = DAIRY FREE