



New Year's Eve 2024 Menu

CANAPÉS

Crispy beetroot, lentil and paneer cakes, tomato & turmeric Makhani sauce
Jersey crab maki roll, tobiko and yuzo kosho mayo
Salmon and sea bass tartar, crispy rice cakes, wasabi cream, pickled ginger and caviar
Spiced lamb tostada, yogurt and harissa

STARTERS

SWEET POTATO & CARDAMOM

Baked sweet potato, cardamom & maple tomato sauce, Jalapeno, lime and herb salsa

CRAB CAKE

Crispy Jersey crab cake, crab & mango salad, lemon, chilli and soy mayo, pickled cucumber

BEEF TARTAR

Fillet of beef tartar, spicy Korean gochujang, confit egg yolk, beef empanada, apple & pear salad lavash

MAINS

GRILLED AUBERGINES

Charred aubergines, lime, chilli and coconut gratin, coconut, tamarind and tomato sauce

BASS AND LOBSTER

Pan roasted Jersey bass fillet, lobster croquette, roasted courgettes, lobster bisque and caviar

BEEF FILLET

Beef fillet, truffle creamed potato, wild mushrooms, glazed baby carrots and red wine sauce

DESSERTS

CHOCOLATE TEXTURES

Mini chocolate fudge cake, mousse filled choux bun, oreo crumbs, chocolate ice cream and glazed kumquats

NEW YORK CHEESE CAKE

Baked vanilla cheese cake, strawberry compote, raspberry gel, almond crumbs and vanilla ice cream

SELECTION OF CHEESES

Mixed soft and aged cheese with grapes, Jersey Black Butter, chutney and crackers

TEA, COFFEE AND PETIT FOURS

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

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS.
IF YOU HAVE SPECIFIC CONCERNS REGARDING ALLERGIES, PLEASE SPEAK TO YOUR EVENT COORDINATOR.