

# Group Dining MENU

£44.95 FOR 3 COURSES  
SERVICE INCLUDED



PLEASE NOTE THAT A PRE-ORDER IS REQUIRED  
FOR ALL GROUPS OF MORE THAN 12.

## FIRST COURSES

**Chicken liver parfait**, pear, parsley and gherkin salad, Jersey chilli relish, toasted rustic bread

**Roast spiced cauliflower and fregola**, date dressing, Spanish olives, roast butternut squash, apple **VW DF**

**Smoked Steelhead trout**, new potato salad, capers, pickled red onion, baby chard **NGCI**

## MAIN COURSES

**Spiced cod fillet**, curried coconut sauce, Tenderstem broccoli, fragrant rice **NGCI DF**

**Steak frites**, flat iron steak, watercress salad, chimichurri sauce, chips **NGCI DF**

**Pumpkin and aubergine tikka masala**, green coconut yoghurt, crispy fried chick peas, rice **VW NGCI DF**

**Grilled chicken breast**, wild mushroom risotto, celery cress, white truffle oil, red wine sauce **NGCI**

## PUDDINGS

**Pineapple carpaccio**, passion fruit, mango sorbet **VW NGCI DF**

**Vanilla crème brûlée**, fresh mango, passion fruit and mango sorbet, shortbread crumb **V NGCI**

**Ice cream coupe liégeois**, salted caramel and vanilla ice creams, Jersey cream, chocolate sauce, toffee sauce, mini coffee éclair **V**

WE WELCOME GUESTS WITH ALLERGIES. PLEASE SEE OUR ALLERGEN & SPECIALS MENUS FOR ALLERGEN INFORMATION, AND LET YOUR SERVER KNOW.

WE REGULARLY UPDATE OUR MENUS TO INCLUDE SEASONAL & LOCAL INGREDIENTS, SO PLEASE NOTE THAT THIS MENU MAY BE SUBJECT TO CHANGE.

V = Vegetarian | VW = Vegan | DF = Dairy-free | NGCI = No gluten containing ingredients

