Group Dining MFNU

£44.95 FOR 3 COURSES

PLEASE NOTE THAT A 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS. JPRESTAURANTS IS A LIVING WAGE EMPLOYER - SEE JPRESTAURANTS.COM/LIVING-WAGE



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 vv 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 VV NGCI DF

Indonesian beef curry, grilled flat iron steak, mango yoghurt, Jasmine rice, mini poppadoms, coriander NGCI DF

PUDDINGS

Pineapple carpaccio, passion fruit, mango sorbet WNGCLDF

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

Spotted dick, light sponge, rum-soaked sultanas, hints of citrus, custard, vanilla ice cream 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 | VV = Vegan | DF = Dairy-free | NGCI = No gluten containing ingredients