

# THE EASTER MEETING

SUNDAY 26<sup>TH</sup> APRIL

## STARTER

*Smoked salmon & prawn cocktail with spiced Marie Rose sauce and little gem lettuce*

*Creamy hummus with spring crudités, dukkah spice and warm flatbread*

## MAIN COURSE

*Roasted pork loin served with gratin potatoes, smoked apple ketchup, chantenay carrots, tenderstem broccoli, and red wine jus*

*Spicy spinach, potato & coconut saag aloo with soya yoghurt, seasonal greens and mini garlic & coriander naan bread (Ve)*

## DESSERT & CHEESE

*A selection of artisanal petit fours, English & French cheese, Jersey black butter chutney, celery sticks, grapes, and crackers*

*Please advise us on any allergens or special dietary requirements*

# THE JERSEY GUINEAS

SUNDAY 10<sup>TH</sup> MAY

## STARTER

*Pistachio & apricot ham hock terrine with apple gel, sea-salt crostini, and smooth piccalilli*

*Mixed beets & apple salad with yoghurt, candied walnuts, herb salad, and salsa verde*

## MAIN COURSE

*24-day-aged roast beef served with garlic & thyme roast potatoes, Yorkshire pudding, roasted seasonal veg, buttered greens, and a red wine demi-glacé*

*Butternut & lentil wellington with parsnips, glazed carrots, and a cucumber & mint raita*

## DESSERT & CHEESE

*A selection of artisanal petit fours, English & French cheese, Jersey black butter chutney, celery sticks, grapes, and crackers*

*Please advise us on any allergens or special dietary requirements*

FAMILY DAY  
SATURDAY 30<sup>TH</sup> MAY

**STARTER**

*Seared beef tataki with Japanese seaweed salad, truffle citrus & soy dressing, crispy onions, and toasted seeds*

*Pear, walnut & blue cheese tart with fig & honey dressing*

**MAIN COURSE**

*Garlic & lemon chicken supreme served with gratin potatoes, butter carrots, tenderstem broccoli, and thyme gravy*

*Spicy spinach, potato & coconut saag aloo with soya yoghurt and tenderstem broccoli*

**DESSERT & CHEESE**

*A selection of artisanal petit fours, English & French cheese, Jersey black butter chutney, celery sticks, grapes, and crackers*

*Please advise us on any allergens or special dietary requirements*

# JERSEY DERBY DAY

SUNDAY 26<sup>TH</sup> JULY

## STARTER

*Smoked salmon plate with pickled shallots, lemon aioli, sea salt crostini, and black cracked pepper*

*Creamy hummus with summer crudités, dukkah spice, and warm flatbread*

## MAIN COURSE

*24-day-aged roast beef served with Jersey roast potatoes, Yorkshire pudding, seasonal veg, red wine gravy, and horseradish cream*

*Grilled aubergine & tomato fondue with aged Italian hard cheese, seasonal roots, baby basil, and salsa verde*

## DESSERT & CHEESE

*A selection of artisanal petit fours, English & French cheese, Jersey black butter chutney, celery sticks, grapes, and crackers*

*Please advise us on any allergens or special dietary requirements*

# CHAMPIONS DAY

SUNDAY 30<sup>TH</sup> AUGUST

## STARTER

*Smoked salmon & prawn roulade with spiced Marie rose sauce and Sakura mixed salad*

*Moroccan couscous with Jersey asparagus and orange dressing*

## MAIN COURSE

*24-day-aged roast beef served with Jersey roast potatoes, Yorkshire pudding, seasonal veg, red wine gravy, and horseradish cream*

*Butternut & lentil wellington with glazed carrots, local greens, and micro coriander cress*

## DESSERT & CHEESE

*A selection of artisanal petit fours, English & French cheese, Jersey black butter chutney, celery sticks, grapes, and crackers*

*Please advise us on any allergens or special dietary requirements*

LADIES DAY  
SUNDAY 16<sup>TH</sup> AUGUST

**STARTER**

*Jersey crab & prawn cocktail with avruga caviar, radish, cucumber chutney, and Louis dressing*

*Pear, walnut & blue cheese tart with fig & honey dressing*

**MAIN COURSE**

*Pan roasted chicken breast with Parisian potatoes, asparagus ribbons and champagne cream sauce*

*Wild mushroom & truffle Pithivier served with shallot purée, tenderstem broccoli and a thyme & madeira jus*

**DESSERT & CHEESE**

*Fresh Jersey strawberries with Jersey cream.  
English & French cheese, Jersey black butter chutney, celery sticks, grapes, and crackers*

*Please advise us on any allergens or special dietary requirements*

# JERSEY ST. LEGER

FRIDAY 12<sup>TH</sup> JUNE

## MAIN COURSE

*12-hour braised beef cheeks served with horseradish mash, honey-roasted roots, tenderstem broccoli, and red wine gravy*

*Butternut & lentil wellington with parsnips, glazed carrots, and a cucumber & mint raita*

## DESSERT

*Salted caramel & chocolate tart with vanilla bean Chantilly cream and honeycomb shards*

## CHEESE

*A selection of English & French cheese with Jersey black butter chutney, celery sticks, grapes, and crackers*

*Please advise us on any allergens or special dietary requirements*

# MID-SUMMER EVENING

FRIDAY 26<sup>TH</sup> JUNE

## MAIN COURSE

*Roasted pork belly served with gratin potatoes, spiced apple ketchup, roasted carrots & parsnips, green beans, and a shallot & thyme gravy*

*Pan-fried local plaice fillet with buttered Jersey Royals, asparagus, tenderstem broccoli, and a lemon & chive butter sauce*

## DESSERT

*Lemon and blueberry cheesecake with a summer fruit compote*

## CHEESE

*A selection of English & French cheese with Jersey black butter chutney, celery sticks, grapes, and crackers*

*Please advise us on any allergens or special dietary requirements*

# EVENING MEETING

FRIDAY 10<sup>TH</sup> JULY

## MAIN COURSE

*Garlic & lemon chicken supreme served with gratin potatoes, buttered carrots, tenderstem broccoli, and thyme gravy*

*Spicy spinach, potato & coconut saag aloo with soya yoghurt and tenderstem broccoli*

## DESSERT

*Blackcurrant crumble with a forest fruit compote*

## CHEESE

*A selection of English & French cheese with Jersey black butter chutney, celery sticks, grapes, and crackers*

*Please advise us on any allergens or special dietary requirements*