



**NEW YEAR' S EVE**

**AMUSE BOUCHE**

**Smoked Fish Chowder**

Smoked haddock, white onion, burnt onion, sweetcorn caramel

**White Onion Velouté (v)**

Burnt onion caramel, garlic croutons, black garlic

**TO START**

**Duck Liver Parfait**

Cep powder, duck fat crisps, wild berry jam

**Jersey Grown Beetroot (v)**

Malted honey, wild herbs, wild berry jam

**TO FOLLOW**

**Braised Jersey Feather Blade**

Beef Bourguignon, baby onions, suet pudding, duck fat roast potatoes, heritage carrots

**Winter Vegetable Assiette (v)**

Herbed suet dumpling, barley stew, heritage vegetables

**Jersey Fish Soup**

Tomato and lobster bisque, confit new potatoes, fennel, broad beans, breaded monkfish cheek

**TO FINISH**

**Orange Pudding**

Soaked sponge cake, orange jelly, spiced syrup, orange sorbet

*Hand* PICKED  
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.