



PRIVATE DINING

To start

Seared Jersey scallops

Cauliflower cheese puree, apple and truffle salad

Home-smoked duck breast

Foie gras terrine, chutney, toasted brioche

Peppered beef carpaccio

Smoked aubergine puree, cheese croute

Jersey crab risotto

Tomato and spring onion salsa, crab bisque

Hot-smoked salmon fillet

Gingerbread, wasabi yoghurt, sweet-pickled cucumber

Goat's cheese mousse (v)

Salt-baked beetroot, caramelised walnuts

Slow poached duck egg (v)

Pea and watercress veloute, brioche croutons, pea shoots

Poached Jersey lobster (*£15 supplement per person*)

Jersey potato salad, shredded iceberg, Bloody Mary mayonnaise

Intermediate course

Soup

Chilled tomato gazpacho, herb oil, basil cress
Oxtail, tarragon, truffle and Madeira consommé

Sorbet

White peach sorbet topped up with Champagne
Mojito sorbet, lemonade granita, mint bubbles
Green apple sorbet, elderflower espuma

Cont...



To follow

Beef fillet Wellington *(Minimum 8 orders)*

Mushroom duxelles, potato puree, seasonal baby vegetables, red wine sauce

Roast boned and rolled lamb saddle *(Minimum 6 orders)*

Boulangere potato, asparagus, minted hollandaise

Roast chicken breast

Chorizo pearl barley, charred tenderstem broccoli, avocado puree

Pan-fried salmon fillet

Petits pois a la Francaise, smoked haddock cream sauce

Whole grilled lemon sole

Jersey potatoes, seasonal green vegetables, lemon and herb butter

Chargrilled Mediterranean vegetables (v)

Tomato couscous, rocket and Old Winchester cheese salad, pesto

Forest mushroom risotto (v)

Crispy hen's egg, watercress, truffle dressing, cep powder

Roast turbot fillet (£15 supplement per person)

Truffle potato puree, samphire, English caviar, lobster bisque

To finish

Vanilla slice

Jaconde sponge, seasonal fruit compote, vanilla bavarois

Eton Mess

Crispy meringue, vanilla and strawberry creme, strawberry sorbet

Milk chocolate delice

Oolong tea panna cotta, dulce de leche, milk tea ice cream

Apple tarte Tatin

Pate sable, caramel cremeux, vanilla ice cream

Sticky toffee pudding

Butterscotch sauce, dentelle snap, crème fraiche sorbet

Dark chocolate fondant

Gianduja ice cream, hazelnut crumb

Cont...



Lemon meringue tart

Freeze-dried raspberry meringue, lemon curd, raspberry sorbet

Three cheese selection

Chutney, homemade biscuits and bread

Coffee and petits fours £5 per person

3 courses - £75 per person

3 Courses plus Intermediate Course - £85 per person

3 Courses plus Cheese Course - £90 per person

3 Courses plus Intermediate and Cheese Courses - £100 per person

Guidelines

1 – 12 guests

We suggest you choose from our full a la carte Ocean restaurant menu of the day.

13 – 30 guests

We will create a bespoke three course menu with a choice of three starters, three mains and three desserts. A pre-order will be required 14 days in advance.

31 – 60 guests

Select one option for each course for a bespoke set menu.
Dietary requirements will be catered for.



Where Luxury Meets The Ocean