



THE BOAT HOUSE

- ST AUBIN -

SET MENU

£32.50 pp

Jersey Chancre Crab & Prawn Cocktail ^{3,4,6,7,9,12,14} *gf*

Avocado, Marie Rose sauce, local watercress

Crunchy Parmesan Chicken Strips ^{7,8,9,11,12,13,14}

Lamb's lettuce, cracked pepper ketchup

Crispy Salt-Crusted Pork Belly ^{1,9,14} *gf*

Spicy Thai peanut & cucumber salad, nam jim dressing

Asparagus ^{6,7,9,14} *gf*

Poached hens egg, Italian hard cheese, chive hollandaise

Tempura Organic Tiger Prawns ^{3,4,5,8,9,11,13,14}

Asian noodle salad, red chilli, coconut dip

21 Day Matured Rib Eye Steak ^{7,9,14} *gf*

Cherry vine tomatoes, Jersey hand cut chips, peppercorn cream sauce, local watercress

Goan Coconut King Prawns Curry ^{3,4,9,14} *gf*

Pilaf rice, poppadum's, crispy shallot, chilli

Braised Shank of Lamb ^{7,9,11,14} *gf*

Sweet potato & carrot mash, tenderstem broccoli, rosemary lamb gravy

Sautéed Local Plaice Fillet & Scallops ^{4,5,7,9,11,14} *gf*

Seasonal greens, Jersey Royals, scallop velouté

South Indian Vegetable Curry ^{9,10,14} *vg, gf*

Baby corn, seasonal greens, basmati rice, mango chutney

White Chocolate Panna Cotta ^{2,7,9,14} *gf*

Mixed Jersey berries, toasted hazelnuts

Sticky Toffee & Date Pudding ^{6,7,8,9} *(can be gf with alternative ice cream)*

Toffee sauce, salted caramel ice cream

Warm Chocolate & Almond Brownies ^{2,9,14} *vg, gf*

Chocolate sauce, vegan vanilla ice cream

Selection of French & English Cheeses ^{2,6,7,8,11,12,13,14}

Chutney, walnuts, biscuits & grapes

Affogato ^{2,6,7,8,13}

Vanilla ice cream, espresso, macaroons

vg Denotes vegan | gf Denotes gluten free option

ALLERGEN KEY:

1 - Peanuts | 2 - Other Nuts | 3 - Crustaceans | 4 - Molluscs | 5 - Fish | 6 - Eggs | 7 - Dairy
8 - Cereals containing Gluten | 9 - Soya | 10 - Sesames | 11 - Celery & celeriac | 12 - Mustard
13 - Lupin | 14 - Sulphur dioxide & sulphites