



THE BOAT HOUSE

- ST AUBIN -

SET MENU

£32.50 pp

(only available for group bookings)

Smoked Salmon & Prawn Cocktail ^{1,2,3,4,5,9,13,14} gf

Louis dressing, cos lettuce, local watercress

Crunchy Parmesan Chicken Strips ^{1,2,7,9,13,14}

Lamb's lettuce, cracked pepper ketchup

Crispy Salt-Crusted Pork Belly ^{11,12,13,14} gf

Spicy Thai peanut & cucumber salad, nam jim dressing

Wild Mushrooms On Grilled Brioche ^{2,4,6,7,13,14}

Poached egg, light garlic cream, truffle dressing

Tempura Organic Tiger Prawns ^{1,2,3,4,12,13,14}

Asian noodle salad, red chilli, coconut dip

21 Day Matured Rib Eye Steak ^{1,7,13,14} gf

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

Goan Coconut King Prawns Curry ^{3,13,14} gf

Pilaf rice, poppadom's, crispy shallot, chilli

Braised Shank of Lamb ^{1,7,13,14} gf

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

Grilled Natural Smoked Haddock ^{1,3,4,5,7,8,13,14} gf

Seasonal greens, poached egg, Jersey Royals, shellfish cream

South Indian Vegetable Curry ^{1,13,14} vg, gf

Baby corn, seasonal greens, basmati rice, mango chutney

White Chocolate Panna Cotta ^{7,10,13,14} gf

Mixed Jersey berries, toasted hazelnuts

Sticky Toffee & Date Pudding ^{4,7,10,13,14} (can be gf with alternative ice cream)

Toffee sauce, salted caramel ice cream

Warm Chocolate & Almond Brownies ^{6,10,13,14} vg, gf

Chocolate sauce, vegan vanilla ice cream

Selection of French & English Cheeses ^{1,2,4,6,7,9,10,13,14}

Chutney, walnuts, biscuits & grapes

Affogato ^{2,4,7,10,11,13,14}

Vanilla ice cream, espresso, macaroons

vg Denotes vegan | gf Denotes gluten free option

Allergen Key:

1 - Celery | 2 - Gluten | 3 - Crustaceans | 4 - Egg | 5 - Fish | 6 - Lupin | 7 - Milk | 8 - Molluscs
| 9 - Mustard | 10 - Nuts | 11 - Peanuts | 12 - Sesame | 13 - Soya | 14 - Sulphur Dioxide & Sulphites