



THE BOAT HOUSE  
- ST AUBIN -

# New Year's Eve Menu

3 COURSES - £54.50PP

Prosecco on arrival

## STARTERS

**Chicken Liver Parfait** <sup>6,7,8,9,11,12,13,14</sup>

Apple & raisin chutney, frissé salad, pickled shallots, toasted brioche

**Carpaccio of Mix Beetroot & Goats Cheese Beignets** <sup>6,7,8,9,13,14</sup>

Roasted red, kandy & golden beetroot, salsa verde, pea shoots

**Smoked Salmon & Crab Mayonnaise** <sup>3,5,6,12,14</sup>

Marie Rose sauce, cucumber salsa, watercress

**Tempura Prawns** <sup>3,5,8,9,10,11,13,14</sup>

Asian slaw, coconut & chilli ginger dip

## MAINS

**Jersey Sea Bass** <sup>3,5,7,9,11,12,14</sup>

Jersey crab, butternut squash risotto, rocket, tomato sauce vierge

**21 Day Matured Beef Fillet** <sup>9,14</sup>

Jersey hand cut chips, cherry vine tomatoes, slow-baked mushroom, local watercress, peppercorn cream sauce

**Grilled Lamb Cutlets** <sup>7,9,11,14</sup>

Jersey potato fondant, minted pea purée, roast garlic, lamb & thyme jus

**Wild Mushroom Risotto** <sup>7,9,11,12,14</sup>

Roast pumpkin purée, pumpkin seed dressing

## DESSERTS

**Pear & Pecan Tart** <sup>2,6,7,8,9,13,14</sup>

Blood orange sorbet

**Vanilla Crème Brûlée** <sup>6,7,8,14</sup>

Lemon shortbread

**Sticky Toffee & Date Pudding** <sup>6,7,14</sup>

Toffee Sauce, salted caramel ice-cream

**Selection of French & English Cheese** <sup>2,6,7,8,11,12,13,14</sup>

Grapes, biscuits, chutney