



THE BOAT HOUSE

- ST AUBIN -

VALENTINES MENU

35.95^{PP}

TO START

CHICKEN LIVER PARFAIT

Salted walnuts, onion marmalade,
toasted ciabatta bread, pickled shallots

CRISPY FRIED JERSEY CRAB ARANCINI

Chive butter sauce, deep fried capers, watercress salad

GOATS CHEESE & BEETROOT TART

Golden beetroot chutney, garlic aioli, dressed rocket leaf

TEMPURA OF BLACK TAIL TIGER PRAWNS

Napa slaw, micro coriander, sticky chilli dressing sauce

MAINS

CHARGRILLED SIRLOIN STEAK

Triple cooked chips, tomato confit,
micro watercress, peppercorn sauce

SEARED JERSEY SEA BREAM FILLET

Sun-dried tomato tartlet, truffle fine beans,
chorizo cream sauce

RED PEPPER RISOTTO

Tempura of tenderstem broccoli,
roasted almonds & pecorino shavings

TOMAHAWK STEAK *SHARING FOR TWO*

Baked field mushroom, tomato confit, crispy onion rings,
2 sides:

Skinny fries | triple cooked chips | buttered new potatoes,
sweet potatoes | truffle chips & Parmesan aioli | fragrant rice |
sticky red cabbage | house salad | buttered greens

2 sauces:

Green peppercorn & brandy | herb butter, garlic butter | red wine jus

DESSERTS

RICH CHOCOLATE & HAZELNUT TART

Chocolate ice cream, hazelnut brandy snap

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Meringue kisses, raspberry gel, vanilla cream

STICKY TOFFEE PUDDING

Caramel sauce, Jersey Dairy vanilla ice cream

CONTINENTAL CHEESE PLATE *SHARING FOR TWO*

House chutney, grapes, crackers, celery

Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.



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