



THE  
TERRACE  
— GRAND JERSEY HOTEL & SPA —

D I N N E R

SHARING  
PLATTERS

Charcuterie Selection For Two Parma ham, BBQ ham, salami, chicken liver parfait, mini pork pie, ham hock Red onion chutney, cornichon, pickled shallot, chargrilled sourdough	18 Per Person
 Mezze Platter For Two Falafel, grilled halloumi, crudités, olives Houmous, baba ghanoush, tzatziki, pitta bread	14 Per Person
 Antipasti Selection For Two Marinated local peppers and courgette, saffron arancini, red pesto, olives, pepper drops, aioli sauce, grissini, Bocconcini mozzarella, balsamic and olive oil	15 Per Person







MAINS

Gressingham Duck Breast Saint Ouen's honey, potato waffle, poached duck egg, spiced kimchi	23
Jersey Angus Beef Ribs for Two Torched Three Oaks tomato, mushroom ketchup, watercress, horseradish dressing, homemade truffle chips	39 Per Person
Roast Lamb Rump Hot chipotle barbecue, burnt aubergine puree, coconut roti, brinjal salad	24
Lobster Linguine Cherry tomato, red chilli, basil, spring onion, creamy bisque	34
Local Bass Fillet Cucumber, sea vegetables, grapes, Jersey Royals, dill	32
Jersey Whole plaice Warm potted shrimp, Jersey Royal potatoes, fennel and lettuce salad, radish, cucumber	36
 Goat Cheese Fritter Charred tenderstem, crushed olives, mango chutney, coconut roti	22
 Crispy Local Duck egg Joe Frère farm green asparagus, crushed Jersey Royal potatoes, and red pesto	32
 Linguine Pasta Cherry tomato, basil, smoked aubergine, balsamic, rocket leaves, pepper drops	20
 Pea Risotto Asparagus, confit lemon, pea shoots, sauce vierge	20



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## SIDES

 Homemade Chips Pommery mustard mayonnaise	6	 Jersey Royal Potatoes Lemon and fresh herbs	6
 Skinny Fries Aioli	5	 Rocket Salad Balsamic, Parmesan and olive oil	7
 Truffle Chips Parmesan shavings, freshly chopped herbs	7	 Steamed Seasonal Vegetables Teriyaki sauce, crispy shallots	7

## DESSERTS

Local Raspberry Meringue Verbena, lemon sorbet, mascarpone cream	12
Coconut Pannacotta Compressed pineapple, passion fruit, pina colada ice cream	10
 Jersey Strawberry Macaroon Vanilla Chantilly cream, basil cremeux, lime	10
 Mango Chia seeds sponge, mint, calamansi	12
Selection of Sorbet and Ice Cream Please ask your server for the flavours of the day	8
Cheese selection Chutney, crackers, celery, grapes	13

 Vegetarian  Vegan

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices are inclusive of GST.