

DINNER MENU COLLECTION

We take extra care with our well-sourced, fresh ingredients and design menus which transform them into something elegant and delicious

STARTERS

Confit of salmon glazed with limeleaf served on warm bok choy laced with cinnamon oil (g) (d)

Seared tuna with shaved fennel, samphire salad, avocado puree with a light pomegranate dressing (g) (d)

Warm baked stilton soufflé topped with wild mushroom ravioli served with chive beurre blanc (v)

Honey seared quail, leek and mushroom tart, toasted sourdough with a quail scotch egg

Roasted beet, goat's cheese, quince, pistachio and micro cress (v) (g)

Lobster risotto with seared scallops served with bouillabaisse sauce*

MAIN COURSES

Fillet of beef served with horseradish 'mac 'n' cheese' roasted baby carrots and caramelized shallots

Lemon pistachio crusted guinea fowl, smoked celeriac potato mash, wilted spinach, mushrooms, dried olives (g)

JG classic – parmesan and herb crusted lamb on garlic mint jelly with seasonal vegetables and dauphinoise potatoes

Pan fried cod with salsify chips, grilled baby artichokes (g) (d)

Spiced orange chargrilled tofu with roasted vegetables, rice timbale and citrus sauce (v) (g) (d)

DESSERTS

Warm pear tart tatin drizzled with salted caramel served with fig and honey Chantilly cream and pear tuile

Lightly poached strawberries, earl grey trifle with strawberry sorbet

Raspberry swirl pavlova with vanilla bean cream and passionfruit curd (g)

Assiette of mango – green mango & chilli salad, with mango & kaffir lime sorbet, fresh mango (g) (d)

(g) gluten free (d) dairy free (v) vegetarian * upgrade

