

GRAND JERSEY

HOTEL & SPA
ST HELIER, JERSEY

Victoria's Menu

Starters

Haddock £10

Smoked haddock bonbon, Cullen skink velouté, burnt potato powder,
chive oil and lemon gel (642Kcal)

Scottish salmon £12

Marinated salmon sashimi, nori, edamame beans, sea vegetable salad, pickled ginger,
wasabi and ponzu dressing (245Kcal)

Bouley Bay scallops £14

Crushed peas, charred baby gem, pomegranate, pancetta, gremolata dressing (188Kcal)

Guinea fowl £10

Pressing of guinea fowl, caramelized apple, sage and onion
stuffing and Brussels sprouts (776Kcal)

Beetroot (v) £8

Beetroot and goat's cheese mousse, toasted seeds,
brioche and orange marmalade (296Kcal)

Jersey potatoes (ve) £8

Jersey potato pressing, mushroom ketchup with garlic and sage crisps (132Kcal)

Celeriac (ve) £8

Salt baked celeriac carpaccio, carrot purée, crispy bean curd, roasted
sweetcorn and Granny Smith apple (125Kcal)

Soup of the day (v) £6

Served with focaccia croutons (176Kcal)

Mains

Salmon £26

Baked supreme of salmon, vegetable roulade, kale and artichoke cream (498Kcal)

Chicken breast £22

Potato pancake, asparagus, grilled leek, morel mushroom sauce (819Kcal)

Sea bass fillet £28

Compressed cucumber, gnocchi, sea vegetables, charred tenderstem broccoli,
Jersey oyster cream (529Kcal)

Jersey plaice £28

Seasonal potatoes and vegetables with a lobster and caper butter sauce (1055Kcal)

Turbot fillet £28

Saffron potatoes, broad beans, asparagus, brown crab mayonnaise (465Kcal)

Truffle gnocchi (v) £19

Grilled leeks, tenderstem broccoli, caponata dressing (397Kcal)

Winter root vegetable (ve) £18

Slow baked root vegetable roulade, seasonal green vegetables and truffle velouté (419Kcal)

Irish beef fillet 200g £36

Horseradish dauphinoise potatoes, textures of cauliflower and port jus (814Kcal)

Rib-eye steak 260g £28

Garlic homemade chips, mushroom duxelle, smoked tomato compote,
spinach, confit shallot and paprika jus (634Kcal)

Add peppercorn sauce, blue cheese sauce or red wine jus £3.50 each

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Sides

Truffle chips £6

Parmesan cheese (741Kcal)

Homemade chips £4.50

Spicy mayonnaise (435Kcal)

Seasonal vegetables £6.50

Salsa verde (134Kcal)

Jersey Royal potatoes £5

Spring onion, parsley butter (222Kcal)

Rocket salad £5

Balsamic vinegar, Parmesan, olive oil (168Kcal)

Desserts

Black Forest gateau £9

Griottines and cherry sorbet (579Kcal)

Iced honey parfait £7

Honeycomb, clementine and orange sorbet (414Kcal)

Treacle tart £10

Lemon and yoghurt sorbet (544Kcal)

Chocolate dome £10

Mango, passion fruit, pineapple and coconut ice cream (613Kcal)

Pavlova £8

Mango and passion fruit with coconut cream (212Kcal)

Chocolate & coffee (ve) £8

Espresso panna cotta, chocolate mousse and coconut sorbet (614Kcal)

Ice cream & sorbet £7

Please ask your server for the flavours of the day (255Kcal)

A selection of cheese £12

Served with chutney, crackers, grapes and celery (581Kcal)

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. Adults need approximately 2000 kcal per day.