

# GRAND JERSEY

HOTEL & SPA  
ST HELIER, JERSEY

## **Hot Buffet Menu**

Create your bespoke buffet below and choose your preferred options.

### **Salads**

Choose 2 salads of your choice.

Rocket, beetroot, chilli, Granny Smith apple  
Heritage tomatoes, cucumber, chimichurri dressing, crispy shallots  
Red cabbage slaw, carrot, Dijon mustard mayonnaise  
Cos lettuce, focaccia croutons, Parmesan, Caesar dressing  
Pearl barley, red onions, sweetcorn, tomato, fresh coriander

### **Mains**

Please select three main courses including a vegetarian option.

#### **From the Land**

Gressingham duck red Thai curry  
Braised beef and olives Provençal  
Chicken tandoori kebab  
Chargrilled chicken breast with tarragon cream sauce  
Lamb kofta with mint raita  
Roast pork loin, caraway seeds, chargrilled apple

#### **From the Sea**

Local hake, lemon, chervil, prawn and caper butter  
Teriyaki salmon fillet, sesame seeds, Chinese cabbage  
Grilled cod fillet, sauce vierge  
Sri Lankan devilled king prawns

#### **From the Garden**

Mushroom, leek, tarragon and mature Cheddar tart (v)  
Dahl lentil curry (ve)  
Chickpeas, lemon and courgette tagine (ve)  
Barbecue miso aubergine, spring onions, chilli (ve)

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## Sides

Please choose five side dishes.

Cardamom and chilli rice  
Roast root vegetables  
Braised red cabbage  
Glazed maple parsnips  
Wilted green vegetables  
New potatoes with mint and butter  
Linguini with Parmesan and olive oil  
Papadum's, mango chutney, spicy yoghurt  
Couscous, cumin, sultanas  
Roast potatoes, thyme and rosemary

## Desserts

A fruit platter is included. Please choose one additional dessert.

Tonka bean crème brûlée  
Lemon and poppy seed cake  
Strawberry and lime Chantilly tartlet  
Fresh fruit salad, honey and mint  
Cheese platter including Brie, goat's cheese, Stilton and Cheddar.  
Served with crackers, grapes, chutney and celery (£5 supplement)

**£45 per person**

**A discretionary service charge of 10% 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.