

L'HORIZON

— BEACH HOTEL & SPA —

Private Dining Menu

Please choose three starters, three mains and three desserts for your menu.

Starters

Seafood cocktail

Marinated Atlantic prawns, squid and crab, avocado, crisp ciabatta, pickled samphire

Atlantic cod fishcake

Crisp Atlantic cod and spring onion fishcake, curry butter sauce, pickled vegetable noodles

Crispy duck salad

Crispy duck bonbons, smoked duck carpaccio, pickled pineapple and chilli salsa, endive and gem lettuce

Ham hock

Ham hock pressing, pea and mint salad, smoked pancetta crumb, mustard mayonnaise, toasted brioche

Smoked chicken

Smoked chicken terrine, golden raisins, wood sorrel, curry mayonnaise, papadums

Pink gin & citrus cured Scottish salmon

Beetroot and smoked salmon bonbon, dill mustard gel, dill cucumbers, tender shoots

Heritage tomatoes (v)

Heritage tomato salad, panko crumbed mozzarella, sun-blushed tomato tapenade, basil ketchup

Wild mushroom (v)

Wild mushroom gnocchi, truffle cappuccino foam, mushroom wafer

Rosary Ash goat's cheese (v)

Charred tenderstems, brandy poached pears, ginger crisp

Beetroot carpaccio (ve)

Griddled tofu, rhubarb gel, pickled shallots, soft herbs

Vegetable garden (ve)

Lightly pickled baby vegetables, focaccia crisp, apple batons and gel

Falafel (ve)

Falafel, pickled cucumber ribbons, spiced houmous with lemon, honey and coconut yoghurt

Intermediate Course

Should you wish to add an intermediate course, soup will be an additional £4 per person and sorbet £3 per person. Please note all soups can be made vegan.

Soup

Leek & potato velouté (v)

Truffle foam

Roast tomato & basil (v)

Focaccia crisps

Creamed squash (v)

Toasted pumpkin seeds

Curried parsnip (v)

Curry oil and crisp onions

Roasted celeriac & apple (v)

Apple cinnamon cream

Hand PICKED
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Sorbet

Raspberry
Mango
Blood orange
Lemon
Blackcurrant

Main Courses

Chicken breast

Roast chicken breast, leek mash potato, wild mushrooms, baby roasted leek, lemon and thyme gravy

Dingley Dell pork belly

Slow roasted pork belly, Bramley apple and grain mustard crushed potatoes, Savoy cabbage confit apple, roasted cauliflower, Cheddar crisp

West country prime beef

Roasted medallion, braised blade, truffle espuma, dauphinoise potatoes, roasted roots, caramelised red onion and port essence

Classic beef Wellington - £10 supplement per person

Beef fillet wrapped in truffle mushroom and spinach farce and puff pastry, fondant potato, roasted roots, caramelised onion, rich port jus

Scottish salmon

Scottish salmon, compressed cucumber, brandy and tomato salmon bisque, samphire

Atlantic cod

Roasted cod, mussel korma sauce, spinach mash potato, mango salsa, steamed ginger bok choy

Sea bream

Seared sea bream fillet, crushed Jersey Royal potatoes, charred tender stem and Jersey crab butter bisque sauce, confit vine tomatoes

Butternut squash risotto (v)

Roasted butternut squash risotto, crisp sage, goat's cheese croutons and candied squash

King oyster mushroom stroganoff (v)

Grilled king oyster mushrooms, mixed mushrooms, paprika stroganoff sauce, lemongrass rice

Halloumi cake (v)

Halloumi, bean and butternut squash cake, soft poached egg, wilted greens and hollandaise sauce

Cauliflower (ve)

Pan seared cauliflower steak, caper and golden raisin dressing, kale herb oil, pickled Shimeji mushrooms, onion bhaji, wilted bok choy

Butternut squash Wellington (ve)

Spinach, wild mushroom and butternut squash Wellington, roasted roots, sage and borlotti bean cassoulet

Thai green curry (ve)

Battered vegetables, fragrant lemongrass rice, thai green curry sauce

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Desserts

Chocolate orange

Bittersweet dark chocolate truffle torte, candied baby oranges, orange custard and vanilla cream

Raspberry crèmeux

Raspberry crèmeux, Champagne and Chambord gel, raspberries, white chocolate crumb

Forbidden fruit

Red apple mousse, Jersey black butter gel, toasted pumpkin seed granola, vanilla custard cream

Baileys Irish cream

Frozen Baileys parfait, espresso syrup, Baileys chocolate ganache truffles

Toffee apple Baked Alaska

Toffee ice cream, apple compote, meringue and sponge, butterscotch sauce

Taste of Jersey - £5 supplement per person

Jersey black butter mousse and Hamptonne orchard apple caviar

Chilli kitchen chillies and dark chocolate marquise, candied oranges

Jersey cream and berry pavlova

Kraken rum & pineapple (ve & GF)

Rum infused bbq pineapple carpaccio, raspberry sorbet, coconut yoghurt cream

Spiced poached pear (ve & GF)

Forest fruits, raspberry sorbet, vanilla Alpro panna cotta

Apple oaky crumble (ve & GF)

Vanilla soya custard, Alpro vanilla ice cream

Candied oranges & chocolate tart (ve & GF)

Blood orange sorbet, baby confit oranges

Cheese board – individual £9/platter for 10 - £50

Selection of british and French cheeses

Served with chutney, grapes and Millers crackers

£45 per person

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