

~ La Siesta ~

2 COURSES £18.95

3 COURSES £20.95

APPETIZERS

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“La Siesta” Beef Carpaccio

With white truffle paste, truffle oil wild rocket salad & Parmesan shavings

Dressed Dorset Crab & Salmon, Radish Carpaccio

Apple and celeriac remoulade, parmesan crisp.

Home-Made Hoisin Duck Spring Rolls

With mango salsa, orange segments, Cumberland sauce.

Honey Glazed Goat’s Cheese (V) (GF)

With flat cup mushroom, almonds, black cherries, raspberries sauce

Spiced Carrot & Lentil Soup (V)

Served with Naan bread.

ENTRÉES

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“La Siesta” Beef Wellington with Duxelle Mushrooms (£3.99 supplement)

Served with gratin potatoes and cranberries sauce reduction.

Sesame Baby Pork Spare Ribs Recipe

Served with fries and salad.

Ballotine of Chicken Leg with Sage and Pancetta

Served with grain mustard mash, tarragon sauce and roasted sweet corn.

Salmon & Scallops Brochette

Lobster sauce with prawns, bottom mushrooms, basmati rice pilaf, green beans.

Wild Mushroom Tart (V)

Puff Pastry, asparagus, creamy wild mushrooms sauce with brandy, shallots and garlic.

DESSERTS

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Hot Sticky Toffe Pudding

Baked with Dates & apricot, Toffee Sauce, Oreo Ice-Cream

Crème Catalana (GF)

Caramelized Vanilla Creme Brulee

Orange Chocolate Fondant

With raspberry Pavlova ice-cream

Chocolate Hazelnut Cheesecake

With black cherry sauce

New Flavour Ice-Cream (GF)

Raspberry Pavlova, Salted caramel, Oreo

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Service charge of 10% will be included for parties of 8 people and over