



CHÂTEAU LA CHAIRE

Dinner

Amuse Bouche



To Start

Goat Cheese & Beetroot Composition

Velvety Beetroot Purée, Maple-glazed Walnuts,
Golden Beet Crisps, Goat Cheese Gel,
Beetroot-Goat Cheese Pearls (v) (gf)

Seared Jersey Scallops & Polenta

Caramelised Scallops With Crisp Polenta Cake,
Grapefruit Beurre Blanc, Tomato Pearls, Microgreens (gf)

Vegan Foie Gras Terrine

Mushroom-lentil pâté, beetroot purée,
toasted walnuts, Cognac (vg)

Lobster Bisque & Mussel Garnish

Silky Lobster Bisque, Lobster Claw Medallions,
Crispy Fried Mussels, Herb Oil

Seasonal Garden Salad

Shaved Heirloom Vegetables, Baby Roots,
Herb Emulsion, Edible Flowers, Root Crisps (vg) (gf)

Venison Carpaccio

Seared Venison Loin, Herb Cress, Sliced Radish,
Blackberry, Shaved Parmesan, Balsamic Drizzle (gf)



Main Course

Duck Breast Rosé

Celeriac Purée, Berry-Red Wine Jus,
Glazed Baby Vegetables, Herb Oil (gf)

Braised Lamb Shank

Jersey Royal Mash, Red Wine Jus,
Crispy Shallots

Ratatouille Grand Opus

Provençal Vegetables, Confit Vegetables,
Herb Oil Drizzle (v)

Mini Beef Wellington

Mushroom Duxelles & Prosciutto
Dauphinoise Potato, Baby Vegetables,
Red Wine Jus, Crispy Shallots

Crispy Skin Turbot

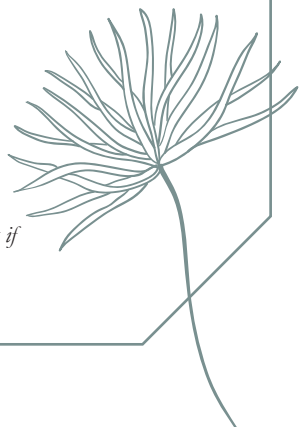
Saffron Jersey Mousseline, Pickled Shallots,
Cardinal Sauce, Grilled Mussels

Jersey Lobster Risotto

Creamy White Risotto, Bisque Sauce,
Sous-Vide Lobster Tail, Tarragon Oil

Head Chef - Mareks Puzulis

*Dishes may contain nut/nut derivatives. (gf) Gluten Free option available (v) Vegetarian (vg) Vegan.
Fish dishes may contain bones. Not all ingredients are listed on the menu and dishes
are prepared in an environment where allergens may be present. Please ask a member of the team before ordering if
you have any allergies or require more dish information.*



CHÂTEAU LA CHAIRE



Our menu changes to follow the seasons and the ingredients available & we always work with local suppliers where possible including:

Fungi Delecti
Woodland Farm Butcher
Dunn Ross Fisheries
Valley Foods
Easenmyne

to obtain the freshest,
locally grown ingredients.

Most dishes are prepared to order so if you see something in a dish you'd like to change please just ask.



2 Courses - £46.50 pp

3 Courses - £54.50 pp

Coffee & Homemade Petit Fours
+£5.50 pp

*A discretionary 10% service charge will be added to your bill.
All tips go to the team.*

Desserts

Chocolate Fondant

70% Dark Chocolate, Salted Caramel Core, Cacao Tuile, Milk Ice Cream, Cocoa Nib Soil

Pavlova

Crisp Meringue Shell, Lime Chantilly, Compressed Strawberries, Lemon & Strawberry Gel (gf)

Malted Crème Brûlée

Salted Caramel Ice Cream, Hazelnut Praline, Golden Glass Top

Triple-Layer Panna Cotta

Coffee, Baileys Cream, Dark Chocolate

Sticky Toffee Pudding

Toffee Sauce, Madagascar Vanilla Ice Cream, Warm Date Sponge

Homemade Ice Creams & Sorbets (gf)

Selection of Artisan Cheese

Goat Cheese Ash, Stilton, Mature Comté, Black Cheddar
Blackberries, Fresh Pear, Toasted Almonds, Maple Walnuts, Biscuits (Gf)

4 Cheese Board - £6 supplement

Dessert Wine & Port

	125ml	Bottle
Clos L'Abeilley		
Sauternes	11	32.95
Muscat de Rivesaltes		
La Fage	11.50	34
Late Harvet Reisling		
Jordan Melifera	12.5	36.95
Cockburns Ruby Port		4.50
Grahams 10 Year Old Tawny		4.75
Grahams LBV		4.95
Gold Campbell Vintage		25.95

All measures served in 50ml quantities
except where specified.