



SOMERVILLE HOTEL

PRIVATE DINING MENUS

Cold Starters

Salad of Marinated Red Mullet, Artichoke, Italian Ham,
Red Pepper Confit
£8.50

Cocktail of Gambas, Apple, Gem Lettuce, House Cocktail Sauce
£8.00

Ballottine of Organic Salmon, Crab Mayonnaise, Toasted Brioche
£8.00

Tartare of Tuna, Salad of Mango, Chilli, Mouli and Spring Onion,
Oyster Tempura, Ceviche Sauce
£8.25

Char-grilled Breast of Chicken House Caesar Salad
£8.00

Pressing of Ham Hock and Foie Gras, Mushroom Tartare,
Crisp Parsnips, red grape dressing
£8.00

Parfait of Chicken Livers, Salad of Foie Gras, Endive and Orange, Toasted
Brioche
£8.00

Carpaccio of Scotch Beef "Tapenade" Petite Salade Niçoise
£8.00

Salad of Chancre Crab, Smoked Salmon, Avocado and Citrus
£8.50

Fine Parma Ham with Charentais Melon, Rocket and Parmesan
£8.50

Hot Starters Menu

Grilled Local Asparagus with Pancetta and Thyme, Truffle Hollandaise
£8.25

Tortellini of Vulscombe Goats Cheese, Ragout of Peppers, Tomato and
Olives, Pesto Sauce
£8.25

Cannelloni of Chancre Crab with Leeks, Cucumber and Ginger,
Sauce of Coconut and Thai Spices
£8.50

Pan Roasted Jersey Scallops, Risotto of Carrots,
Smoked Bacon and Truffle, Aged Balsamic
£10.50

Crisp Salmon and Smoked Haddock Fishcake, Wilted Greens, Mustard
Beurre Blanc
£8.00

Soufflé of Mull of Kintyre Cheddar, Roast Apple and Sage, Watercress Salad
£8.50

Crisp Confit of Duck, Salad of Pear, Royals, Smoked Bacon and Pea Shoots,
Red Wine Dressing
£8.00

Warm Mousse of Organic Chicken and Truffle, Sautéed Spinach, Asparagus,
Sauce of Cèpes
£8.50

Ravioli of Local Crab, Vegetable Stir Fry, Hot and Sour Prawn Sauce
£9.50

Tempura of Sea Scallops, Calamari, Kings Prawns, Salad of Cucumber,
Spring Onion and Mango, Ceviche Sauce
£9.50

Soups

Cream of Potato and Watercress with Home Smoked Duck Breast

£7.50

Chilled Gazpacho with Crab Mayonnaise and Basil

£7.50

Roast Chicken Soup with Tarragon and Almonds

£7.50

French Onion Soup, Pan-fried Steak and Kidney Dumplings,
Gruyere Cheese

£8.00

Jersey Mussel Soup with Indian Spices, Coriander and Chive

£7.50

Cream of Cauliflower with Local Scallops and Truffle

£8.00

Green Vegetable Minestrone with Crab, Parsley and Chilli

£8.00

Consommé of Light Roasted Vegetables, Cheddar and Chive Gnocchi

£8.00

Light Local Shellfish Soup with Lemon Grass, Chilli and Coriander

£8.00

Any Soup is available as an intermediate course at £4.50

Prices are Inclusive of GST

Meat Menu

Roast Sirloin of Scotch Beef, Yorkshire Pudding, Pomme Chateau, Seasonal Vegetable, Red Wine Sauce
£13.50

Char-Grilled Scotch Sirloin Steak, Fat Chips, Vine Tomatoes,
Grilled Portobello Mushrooms, Sauce Béarnaise
£14.95

Roast Fillet of Scotch Beef, Horseradish Mash, Oxtail Cannelloni, Roasted Cèpes, Rosemary Jus
£20.50

Pan Fried Breast of Barbarie Duck, Roast Vegetable Boulangere, Creamed Spinach, Roasted Shallots, Jus of Apples
£14.50

Pan Fried Fillet of Pork, Truffle Mash, Choux Farci, Roast Salsifis, Cèpes Jus
£13.50

Roast Cannon and Braised Shoulder of Welsh Lamb, Turnip Dauphinoise, Minted Bean Puree, Rosemary Jus
£18.50

Rump of Welsh Lamb, Pesto Mash, Grilled Provençale Vegetables, Olive Jus
£13.50

Roast Breast of Corn Fed Chicken, Pomme Chateau, Seasonal Vegetables, Bread Sauce, Thyme Jus
£13.50

Roast Breast of Corn Fed Chicken, Soft Herb Crust, Braised Celery, Pomme Puree.
Sauce of Tomato, Mushroom and Tarragon
£13.50

Roast Saddle of Venison with Pancetta and Sage, Creamed white Beans with Truffle, Roasted Roots and Juniper Jus
£16.50

Fish Menu

Grilled Fillet of Organic Salmon with Asparagus, Spinach, Chive Hollandaise
£13.50

Grilled Fillet of Jersey Bass with Chorizo, Ragout of Sweet Peppers, Home
Dried Tomatoes and Basil, Charred Fennel, Salsa Verde
£14.95

Tempura of Jersey Plaice, Fat Chips, Pea Puree, Tartare Sauce
£13.50

Roast Fillet of Monkfish with Pancetta and Sage, Tarte Tatin of Shallots,
Young Carrots, Roast Garlic Cream
£18.50

Grilled Fillet of Tuna, Warm Salade Niçoise, Tapenade Dressing
£13.50

Roulade of lemon Sole, Scallops and Watercress, Young Fennel, Leeks,
Asparagus, Crab Bisque Sauce
£18.50

Pan Fried Fillet of Brill, Macaroni of Smoked Salmon, Peas, Artichokes and
Watercress
£16.50

Roast Fillet of Cod, Soft Thyme Crust, Blanquette of Oyster, Leeks, Cucumber
£13.50

Pan Fried Fillet of Organic Salmon, Crisp Crab Cake, Pak Choi, Thai Mussel
Sauce
£16.50

Whole or Half 1 ¼ lb Jersey Lobster Salad with Chancre Crab, Avocado,
Marinated Artichoke, House Cocktail Sauce
Market price

All served with Chive Buttered Jersey Royals

Sweets

Warm Dark Chocolate Tart, Candied Orange, Vanilla Mascarpone
£7.50

Apple Crème Brulee, Rhubarb Jelly, Marjolaine Biscuit
£7.50

Glazed Lemon Tart, Warm Orange Pancakes, Raspberry Sorbet
£8.50

Pear Tarte Tartin, Gingerbread Ice Cream, Caramel Sauce
£7.50

Gratin of Citrus Fruits and Champagne, Iced Passion Fruit Parfait
£7.50

Vanilla Panna Cotta, Soft Poached Fruits, Rhubarb Syrup
£7.50

Millefeuille of White and Dark Chocolate, Dark Cherry Compote
£7.50

Selection of English and French Cheeses with Celery, Grapes, Apple and
Biscuits
£9.50

Selection of Ice Creams and Sorbets, Coconut Tuile, Soft Poached Fruits
£7.50

Assiette of English Desserts (Hot and Cold)
£9.50