

New Year's Eve at THE INN 2019



Glass of Prosecco on arrival



Dingley Dell Teriyaki Pork Belly Slice slow roasted & marinated with teriyaki sauce

Antipasto Cold Italian meats selection with focaccia bread, olives & sundried tomato mix, virgin olive oil & balsamic vinegar

Pan fried Jersey Scallops in the shell with coriander, white wine, cream, oyster sauce & spring onions

Tempura King Prawns with a mango chilli dip

Smoked Salmon Tornado smoked salmon roll with prawn & spinach filling, bread crumb coating, on rocket salad & balsamic dressing, sauce hollandaise dip

Fire Crackers (V) whole jalapeños deep fried & breaded filled Halloumi & cheddar cheese with a sour cream & guacamole dip

Mediterranean Mezze Plate (V) spiced hummus with coriander, tzatziki, marinated olives & sundried tomatoes with flat bread

Deep Fried Brie (V) with a redcurrant jelly dip



Roasted Mushroom Soup (V) with garlic croutons

Frosted Sorbet wash your palate with our Lemon sorbet topped with Prosecco & Blue Curacao



Indulgence Espetada chunks of beef, king prawns, scallops wrapped in bacon, on a skewer with melted garlic butter, hand cut chips & winter salad

Chargrilled Rib Eye tasty lean rib-eye steak with hand cut chips, & winter salad or make it Surf with topping of blackened king prawns, with a choice of garlic butter, pepper or diane sauce

Pistachio crusted Lamb Loin with chestnut puree, baby roast carrots, grain mustard sauce with Calvados

Chicken Breast stuffed with Parma ham, sun blush tomato & mozzarella cheese stuffing, green pesto topping, with hand cut chips, & winter salad

Rolled Lemon Sole stuffed with smoked salmon mousse, bacon, gnocchi, aromatic white wine sauce

Grilled Fillets of Sea Bass with oyster, white wine butter sauce, Jersey potatoes & seasonal vegetables

Bunny Chow (V) Chickpeas, spinach and mixed vegetables in a tasty curry sauce served inside a homemade bread pot. Choose mild, medium or hot

Chilli Minced Quorn (V) with a tomato & bean mix & basmati rice



Choice from Chef's Home-Made Dessert Board or Cheese Board

£79.00 per adult + 10% service charge (Inclusive 5% GST) £39.50 per child on the above set menu or the children's menu + 10% service charge.

We wish all guests a very happy New Year 2020