

### *Sample Sunday Lunch Menu*

*Fresh Picked Crab with breadcrumbs fried in butter  
presented with cucumber and tomato*

*A fan of juice Melon presented with a selection of Fruits*

*Pancake filled with fresh Leek and Cheese topped with  
white sauce*

*Avocado with Prawns served with Marie Rose Sauce*

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*Chef's Homemade Carrots & Coriander Soup  
Lemon or Orange Sorbet*

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*Roast Sirloin of Beef served with Yorkshire pudding*

*Roast Leg of Pork with Apple sauce*

*Chicken Breast wrapped with Serrano, Red onions, slices  
of Aubergine and Asparagus in a curry sauce*

*Pan-fried fillet of Sea Bass with stir fried vegetables,  
noodles and King Prawn in a sweet chilli sauce*

*Deep-fried Scampi served with Tartar sauce*

*Market Vegetables and Potatoes in Season*

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*Vanilla Crème Brulee \* Profiteroles & Chocolate sauce*

*Fresh Fruit salad served with Jersey Cream*

*Choice of Gateaux \* Selection of Cheese & Biscuits*

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*Filter Coffee & Mints  
Price £26.50*

## **SPECIAL OFFER**

*Dinner, overnight stay & full English  
breakfast*

*Available for Valentine's Week  
£120.00 per couple per night*



## *Valentine's Day*

*Surprise your Valentine with  
a relaxing night out!*



# *Valentine's Celebrations 2020*



*The Dolphin Hotel & Restaurant  
Gorey Pier, St. Martin Tel: (01534) 853370*

*E-mail: [dolphinhoteljersey@outlook.com](mailto:dolphinhoteljersey@outlook.com)  
[www.dolphinhoteljersey.com](http://www.dolphinhoteljersey.com)*

## *Valentine's Lunch Menu*

*Deep-fried Mushrooms Viennoise with a touch of garlic*

*Local Oysters served Cold or Hot with garlic butter*

*Scallops baked in their shell with cheese sauce, sliced mushrooms and pureed potatoes*

*A fan of juicy Melon presented with Prawns served with Marie Rose sauce*



*Charcoal Grill Lamb Cutlets with Mint sauce*

*Entrecote Steak served with Bordelaise sauce*

*Chicken breast cooked in white wine and Cinzano sauce with Almonds*

*Poached fillets of Sole with Prawns & Crab meat coated in Mornay sauce*

*Selection of Seasonal Vegetables and Potatoes*



*Selection of Desserts*



*Coffee & Mints*

*3 Courses + Coffee £25.00*

## *Valentine's Dinner Menu*

*Scotch Smoked Salmon rolled with Prawns tossed in lemon and served with Marie Rose Sauce*

*(6)Oysters stuffed with a mixture of Spinach, Garlic, Cream and Breadcrumbs or natural*

*Glazed Goats Cheese on a caramelized Red Onion Tart, Homemade Pesto and balsamic glaze*

*Honeydew Melon with finely sliced Parma Ham*



*Today's Chef Special Carrot & Coriander Soup  
Champagne Sorbet*



*Fillet of beef encrusted with Peppercorns flamed with brandy and finished with Hot Pepper sauce or Charcoal Grilled if preferred*

*Chicken Breast wrapped with Parma Ham, Mushrooms and Asparagus topped with melted Cheese in a Creamy sauce*

*Pan-fried fillet of Jersey Seabass presented with stir-fried vegetables, Noodles and King Prawns in a sweet chilli sauce*

*Roast Rack of Lamb, scented with Rosemary accompanied with grilled tomato and mushrooms*

*Market Vegetables and Potatoes in Season*



*Selection of Desserts*



*Coffee & Mints*

*Price £33.50*

## *Wine Recommendations*



### *Valentine's Special Price*

*Lunetta Rose (Sparkling Wine) - £21.00*

*Prosecco Lunetta (Prosecco) - £21.00*

*Cabernet D'Anjou (Rose Wine) - £19.50*

*Macon Lugny (White Wine) - £23.50*

*Beefsteak Club Malbec (Red Wine) - £20.50*

