2014

Jack's Coastguard Restaurant Group Menu

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Sample Group Menu

Appetisers

Jacks Seafood Chowder

Homemade Soup of the Day

Sautéed Wild Mushroom & Goats Cheese Risotto with Fresh Parmesan Shavings

Chicken Liver & Chicken Liver & Aged Port Parfait with Morello Cherry Jam & Melba Toast

Classic Caesar Salad with Baby Gem Lettuce, Anchovies & Soft Poached Egg in Crispy Parmesan Tuille

Main Courses

Oven Roasted Fillet of Hake with Honey Glazed Onions & Roasted Vine Cherry Tomatoes, Sauce Vierge

Crispy Skinned Salmon with Braised Samphire & Potato Puree, Prosecco & Chervil Cream

Ioasted Supreme & Confit leg of Guinea Fowl, Pear & Walnut Stuffing, Morel Mushroom & Madeira Jus

Vegetarian Dish of the Evening

Dessert

Citrus & Vanilla Poached Pear with Honeycomb Mascarpone Stuffing & Rum Caramel Sauce, Amaretti Biscuits

Selection of Jacks Homemade Ice Creams; Classic Vanilla, Tia-Maria & Brown Bread, Mixed Berry, Black Velvet

Vanilla Crème Brulee with White Chocolate & Hazelnut Cookies

Dark Rum & Chocolate Truffle Torte with Homemade Raspberry Sorbet & Fresh Raspberries

Head Chef: Jonathan Keary

** Please note that our dishes can be altered to suit all dietary requirements including Gluten Free Diets, Advise your server when ordering **