



CONSERVATORY

RESTAURANT

Summer Seafood Menu

August 2024

(DISHERS MAY CONTAIN SHELL)

SEAFOOD TOWER

crab, Greenland prawns, smoked salmon tartar, avocado, thousand island dressing

SEABASS CEVICHE

marinated in lime, coriander, chilli, pomegranate seeds

LOCAL SEARED SCALLOPS

black pudding, creamy minted peas puree, air dried pancetta

SEARED MANGO HABANERO TIGER PRAWNS

with pineapple salsa

DEEP-FRIED SOFT-SHELL CRAB

summer salad, chilli tomato jam



TANDOORI SPICED MONKFISH

coconut dal, jasmine rice

SEAFOOD PAELLA

sea bream, salmon, king prawns, moulles and clams

LEMON SOLE "VERONIQUE"

steamed fillet, creamy grape tarragon mushroom sauce, flavoured with vermouth sea asparagus, Parisian potatoes

📍 HALF LOCAL LOBSTER

"Salad" lobster, prawns, Marie Rose sauce, new potatoes
"Thermidor" lobster cooked in creamy mustard, Brandy and cheese sauce, timbale of rice
"Paella" lobster, crayfish tails and chorizo sausage



HONEYCOMB BAKED ALASKA

with blueberry compote

STRAWBERRY CHOCOLATE BROWNIE TRIFLE

HOMEMADE BAKLAVA

with pistachio ice cream

📍 SELECTION OF GUERNSEY ARTISAN CHEESE



COFFEE AND HOME-BAKED CHOCOLATE COOKIES

2 COURSES + COFFEE £34.95

3 COURSES + COFFEE £39.95

📍 'THE GUERNSEY MARK' - FOOD THAT IS EITHER MADE, GROWN OR REARED LOCALLY

If you have any special dietary requirements or food allergies, please let us know!

Moores Hotel, Le Pollet, St. Peter Port

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