



Summer Seafood Menu July 2021

(Dishes May Contain Shell)

Hand-picked Guernsey Crab

oak smoked salmon, picked cucumber pearls, dill crème fraiche

Seabass Ceviche

thin slices of seabass, cured in salt, fresh chilli and lime juice, served with pomegranate and avocado

Herm Oyster Taster Trio

natural, grilled with garlic butter, deep-fried in tempura batter served with sweet chilli dip

Baccala Fritto

pan-fried salted cod, garnished with crispy parsley



Prawn Wonton Soup

Lemon Sole Goujons

minted mushy peas, sweet potato wedges

Fillet of Seatrout

new potatoes, asparagus, light dill and mustard sauce

Seafood Casserole

monkfish, lobster, king prawns, mussels, saffron broth accompanied with garlic bread

Grilled Local Scallops

skewered scallops wrapped in pancetta, bananas, almond rice and Bearnaise sauce

Seafood Platter

(one person)

whole crab, shell on prawns, king prawns, langoustine, mussels, clams and Herm oyster

Half Lobster Salad

Garnished with Royal Green prawns and new potatoes



"Warm" Belgian Waffle

maple syrup, walnut ice cream

Butter-milk Cheesecake

honey and summer fruit compote

Raspberry, Pistachio and Lemon cured Trifle

Coffee and Fudge Semifreddo



Coffee and home-baked Chocolate Cookies

3 courses £29.95

2 courses £25.95

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

Summer Seafood Staycation at Moore's Hotel in July

- Bottle of Bubbles on arrival
- Rebecca's fudge in the room
- Seafood Menu in the Conservatory Restaurant
- Overnight stay in en-suite accommodation
- Full English breakfast in the morning
- Classic £150 per room
Superior £170 per room

To make a reservation please call:

724452

Or E-mail:

stay@mooresguernsey.com