

Chapters Menu Prestige

PAN-SEARED FOIE GRAS

with caramelised sweetbreads, a white onion & creamed garlic soubise and an almond nougatine

GRILLED HALF LOBSTER

with pan-fried manx queenies and a wild garlic & butter sauce

BETROOT SORBET

with crushed pistachios

POACHED FILLET OF MANX BEEF

with black truffles, colcannon mash and a red wine jus

SUMMER SALAD OF ASPARAGUS AND LEEKS

with a carrot & chervil mousse and a dijon mustard & tarragon vinaigrette

PORT SALUT FONDUE

with saffron-poached cauliflower florets

PASSION FRUIT CRÈME BRULEE

with rosewater marshmallow

TEAS, COFFEES AND INFUSIONS

with petit fours

eight courses for seventy pounds

**a selection of wines by the glass to compliment the menu
are available for thirty five pounds**