

L'HORIZON

— BEACH HOTEL & SPA —

TERRACE MENU

Lunch

Available from 12pm - 5pm.

Light Bites

Classic Prawn Cocktail 10

Poached king prawns, Atlantic prawns, Marie Rose sauce, compressed watermelon and buttered brown bread

White Bait 9

Crispy deep fried whitebait with lemon mayonnaise

Smoked Salmon Platter 11

Scottish smoked salmon, lemon, capers, Jersey watercress and sourdough

Charcuterie Platter 11

Mixed sliced meats, Provençal olives, sundried tomatoes and breads

Sandwiches

Served on sliced white or brown bread with house salad and salted crisps.

Smoked Applewood Cheddar (v) 9

Spring onion and mayonnaise

Free Range Egg Mayonnaise 10

Black pepper mayonnaise and Jersey watercress

BBQ Normandy Ham 11

Rocket, beef tomato and Pommery mustard mayonnaise

Atlantic Prawns 12

Marie Rose sauce and gem lettuce

Hot Sandwiches

All served with house salad.

L'Horizon Open Club 14

Toasted sourdough, crushed avocado, lemon chicken, beef tomato, streaky bacon, lemon mayonnaise and gem lettuce

Croque Monsieur 14

Multiseed sourdough, BBQ ham, smoked Applewood Cheddar and Cheddar béchamel

L'Horizon Vegan Club 14

Toasted sourdough, vegan oomph, avocado, vegan mayonnaise, beef tomato and gem lettuce

Sweet Chilli Tuna Panini 15

Tuna chunks, sweet chilli sauce, Cheddar cheese and rocket

Hand PICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of GST.

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All Day Dining

Nibbles

**Selection of breads, with olives 2 people - 7 / 4 people 14
and homemade rosemary oil (ve)**

Provençal mixed pitted olives (ve) (gf) 4

Sun blushed tomatoes (ve) 4

Breadsticks with houmous (ve) 6

Grouville oysters 13

4 Grouville oysters with your choice of:

Celery and pickle

Tabasco

Shallot and cucumber

Light Bites

Classic Prawn Cocktail 10

Poached king prawns, Atlantic prawns, Marie Rose sauce,
compressed watermelon and buttered brown bread

White Bait 9

Crispy deep fried whitebait with lemon mayonnaise

Gabachos Gambas 11

Tomato chilli salsa, fresh herbs and toasted sourdough

Risotto Nero (gf) 13

Black rice, squid, prawns, mussels and dill mayonnaise

Pork Belly Crock (gf) 12

Butter bean cassoulet, chives, Jersey cream, Parmesan
and Jersey watercress

Pea & Mint Velouté (v) (gf) 9

Pea salsa, crème fraîche and pea shoots

Butternut Squash (ve) (gf) 9

Rocket, harissa vegan yoghurt, vegan cheese and
roasted red onion

Salads

Calamari & King Prawn Salad 17

Salt and pepper fried calamari and king prawn salad,
crisp salad, lime chilli dressing, cherry tomatoes
and pickled cucumber

Goat's Cheese, Jersey Royal & Beetroot Salad (v) 17

Goat's cheese nuggets, sriracha mayonnaise, beetroot
and poached Jersey Royal potatoes

L'Horizon Super Salad (ve) 16

Quinoa, pink grapefruit, apple, avocado, poached Jersey
Royal potatoes, lambs lettuce, toasted seeds and dill mayonnaise

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Mains

Classic Linguini Carbonara 20

Crispy pancetta, Parmesan, egg yolk, black pepper and fresh parsley
Vegetarian option available.

Seafood Linguini 24

Mussels, squid, king prawns, fresh crab, cherry tomato and fresh herbs

Plaice & Chips 26

Plaice, Jersey ale batter, chunky tartare sauce, mushy peas and chips

Sea Bream (gf) 25

Parmentier potatoes, mussel cream, petits pois and crisp lettuce

Moules Marinière 23

Mussels, garlic, white wine, Jersey cream, garlic ciabatta and French fries

Pork Cheek Gnocchi 25

Red pepper velouté, herb gnocchi, braised pork cheek and Parmesan

8oz Sirloin Steak (gf) 30

King oyster mushroom, chunky chips, beef tomato and
Jersey watercress

Choose from peppercorn, red wine or Béarnaise sauce.

14-16oz T-Bone Steak (gf) 40

King oyster mushroom, chunky chips, beef tomato and
Jersey watercress

Choose from peppercorn, red wine or Béarnaise sauce.

Corn Fed Chicken Breast 25

Warm summer Orzo salad, feta and sundried tomato oil

Pea & Truffle Gnocchi (v) 22

Pea shoots, fried hen's egg, herb gnocchi, fresh peas,
mange tout and Parmesan

Vegetable Korma (ve) 21

Braised rice, new potatoes, spinach, charred peppers,
red onion, chota naan and raita

Burgers

Beef Burger 20

8oz beef burger, Monterey Jack cheese, burger relish, tomato,
gem lettuce and coleslaw served on a brioche bun with skinny fries

Sriracha Chicken Burger 21

Sriracha chicken breast, Monterey Jack cheese, burger relish, tomato,
gem lettuce and coleslaw served on a brioche bun with skinny fries

Vegan Burger (ve) 20

Moving Mountain vegan patty, vegan Violife cheese, burger relish,
tomato, gem lettuce and coleslaw served on a brioche bun with
skinny fries

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Signature Dishes

Lobster Half - 31 / Full 59

Served hot with garlic butter, mixed salad, skinny fries and house dressing

Seafood Platter 98

Jersey lobster, moules marinière, sea bream, 4 Jersey oysters,
Jersey crab salad, 6 garlic crevettes, Jersey Royal potatoes and samphire

Serves two people.

Jersey Chateaubriand 65

King oyster mushroom, chunky chips and beef tomato,
seasonable vegetables and rocket and Parmesan salad

Choose from peppercorn, red wine or Béarnaise sauce.

Serves two people.

Sides

Chunky Chips 6

Skinny Fries 6

Parmesan & Truffle Chips 7

Buttered New Potatoes 6

(Jersey Royal potatoes when in season)

Minted Peas 6

Seasonal Steamed Vegetables 6

Parmesan & Rocket Salad 7

Toasted Garlic Ciabatta 5

Desserts

Forest Fruits Crèmeux (v) (gf) 9

Berry glaze, Jersey honey and granola crumb

Mango & Coconut Semifreddo (ve) 9

Malibu, pineapple and passion fruit sorbet

Orange Cheesecake (v) (gf) 9

Blood orange jelly, caramel oranges and Grand Marnier custard

Belgian Chocolate Fondant (v) 11

Cherry cream and milk chocolate truffles

Summer Berry Cake (v) 10

Mixed summer berries, lavender tuile and strawberry ice cream

Assiette of Desserts (v) 20

A selection of miniature desserts to share

Serves two people.

Jersey Ice Cream 3 per scoop

Please ask a team member for the different flavours

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