

# Starters

## Served Warm

Pan fried scallop salad with rocket & friseé mesclun, crisp lardons & potato

Leek & Suffolk gold flan with wild rocket & pear crisps (v)

Lobster ravioli with sage butter

Seared balsamic & rioja infused pigeon breast, walnut & apricot salad

Twice baked Roquefort soufflé, macerated grapes, red onion marmalade & parmesan crisps (v)

Bean jar sausage, seasonal leaves & homemade piccalilli

Mille feuille rabbit normandé, sautéed girolles & tarragon cream

Seared sesame roasted duck with a beansprout & rocket salad served with a mango salsa

## Served Cold

Carpaccio of beef with rocket, parmesan & olive oil

Guernsey crab, king prawns, pink grapefruit, avocado, spiced guacamole & toasted granary croutes

Terrine of five spiced duck confit, beaume de venise jelly, orange dressing & toasted brioche

Potted salmon & smoked salmon rilette with mesclun & toasted bread

# Main Courses

Pan fried sea bass, jambalaya rice, mussel "soup"

Filleted roast wing of skate, smoked paprika, aioli & homemade oven chips

Seafood pot au feu, saffron & dill broth, new potatoes & petit vegetables

Warmed tuna loin nicoise salad with truffle & poached egg

Steamed turbot with lobster on a sorrel & spinach bed with a bisque & cognac dressing, duchesse potatoes

Roasted fillet of cod served with garlic & herb mash

Tomato, Buffalo mozzarella & Basil Caprese salad with lemon oil & rocket and topped with handpicked Guernsey crab (can be served also as a starter)

Seared scallops wrapped in pancetta with king prawn, rocket & mixed leaf salad, new potatoes & lemon hollandaise

Breast of corn fed chicken stuffed with spinach & leek, dauphinoise potatoes & port glazed jus

Outlet of pork normandé, horseradish mash, pruned leeks & Guernsey cider cream

Venison loin, salad of beetroot & spinach, balsamic raspberry dressing

Cushion of lemon scented chicken with spicy chorizo risotto

Confit of duck leg with mashed potatoes & pancetta crisps

Beef Wellington with buttered spinach & saffron new potatoes

Twice baked blue cheese soufflé with rocket & poached pears  
Roasted Mediterranean vegetable & goat's cheese tartlet with pesto dressing & pine nut crumble  
Porcini risotto with parmesan wafers & rocket, charred green beans & truffle oil  
Sauté field mushroom & asparagus layered crepe with basil & garlic cream & roasted tomato caponata  
Moroccan vegetable tagine with fresh herb cous cous tian & harissa dressing  
Thai bang bang vegetable salad, mooli & sesame noodles  
Baked ricotta cheesecake with spinach, roasted peppers & toasted pine nuts

## puddings

Apple tart tatin with vanilla ice cream  
Rich dark chocolate fondant with honeycomb & ginger ice-cream  
Mulled berry cappuccino served with sable biscuits  
Passion fruit tartlet & chantilly cream  
Red wine & star anise poached pear tatin with Guernsey double cream  
Ginger, vanilla & coconut panacotta with honeycomb crunch  
Fresh pineapple, sweet basil pesto, & raspberry tuille

## Cheese Course

"Cheeseboard"

English, Continental & Local cheeses served with Guernsey butter, dried fruit, grapes, celery & chutney

"A Guernsey Cheeseboard"

The Guernsey Dairy's Extra mature Guernsey cheese, Smoked Guernsey cheese & Fenella Madison's Fort Grey cheese served with dried fruit, celery, crisp biscuits, Guernsey butter & chutney

*(These cheeseboards can be both served on individual plates if preferred)*

"Baked Box Cheese"

Warmed camembert, served with dipping bread, celery, & dried fruits

