



GINUARY DINNER

Informative dinner with most of the pro-ducers in attendance who will talk about their product and the process of making their gin.

There will be a gin and an accompanying mixer with each course concluding with our own homemade sloe gin.

To reserve your table, please contact our events co-ordinator, Lucie Waylen on events@lafregatehotel.com or Simon Dufty on s.dufty@lafregatehotel.com or by telephoning either of us on 724624.

Thursday 31st January, 2019



CANAPÉS

Torteval blue cheese beignet, red pepper ketchup
barbecued Rocquette cider pulled pork roulade
Carpaccio of local water scallop

Sark gin



BRILL

steamed fillet of Guernsey brill,
crab croquette, buttered samphire,
shellfish bisque, aonori seaweed dust

Wheadon's gin, Guernsey



ROAST DUCK

Creedy Carver duck,
spiced sweet potato, caramelised chicory
Haut Maison Damson jus

Blue Bottle gin, Guernsey



RHUBARB AND CUSTARD

rhubarb crème panna cotta,
fried custard,
pistachio crumb, ginger Anglaise

Sippin rhubarb gin, Jersey



FRESH FILTER COFFEE

almond tuilles

La Fregate sloe gin

