

PRIVATE DINING MENU for LUNCH or DINNER at £39.50 pp

all served with La Fregate breads and Guernsey butter (D,E,G,Se) (DFO) (GFO)

Scallops (Ce,D,E,G,Mo,Mu)

seared hand dived local water scallops, cauliflower cheese puree, pork bon bon, bacon and parmesan crumb

Spring rolls (V) (G,S,Se) (DF)

vegetable spring rolls, Asian slaw, chilli, sesame and teriyaki dressing

Seafood (C,D,E,F,G,Mu)

king prawns, Severn and Wye smoked salmon and Guernsey crab cake, crisp salad, spiced tomato mayonnaise

Foie gras (D,E,G,N)

foie gras, confit duck and pistachio terrine, sloe gin and blackberry jelly, brioche, salad, cep dressing

Mushroom Velouté (V) (Ce,D) (GF)

les Vallees Farm and woodland mushroom velouté, truffled cream

Melon and Parma ham (DF) (GF)

chilled melon platter, Parma ham, mango sorbet, red berries

Beef fillet (Ce,D,G,SD)

slow roasted beef fillet, fondant potato, braised shallot, green beans & pancetta, red wine & peppercorn sauce

Brill (C,D,F,G,SD)

fillet of local water brill, saffron cocotte, buttered samphire, shellfish beurre blanc

Sea bass (C,D,F,SD) (GF)

pan fried Guernsey sea bass fillet, Guernsey chancre crabmeat & chive potato cake, spinach, salsa verde, citrus dressing

Duck (Ce,D,SD) (GF)

roast Creedy Carver duck breast, rosti potato, parsnip puree, broccoli florets, griottine and Armagnac jus

Goat's cheese (D,E,SD) (GF)

baked crottin goat's cheese, sun dried tomato risotto, fresh pesto, toasted pine kernels, poppy seed and parmesan tuille

Chocolate (D,E,G,S)

dark chocolate and local rum delice, rum and raisin ice cream, salted caramel sauce

Cheesecake (D,E,G,SD)

green apple and Rocquette cider cheesecake, blackberry ice cream, Calvados sauce anglaise, ginger brittle

Crème brûlée (D,E,G,N)

vanilla crème brûlée, fresh berries, butter & almond tuille

Pear (S) (DF) (GF)

poached pear in saffron and white wine, dark chocolate sauce, caramel

Lemon (D,E,G)

lemon curd tart, meringue, raspberry coulé

Cheese (Ce,D,G,SD)

selection of cheeses, Guernsey Dairy mature cheddar, English Stilton and Somerset brie, La Fregate apple chutney, grapes, celery, Guernsey honey and oatcake biscuits

Cafetière coffee and handmade chocolate truffles (D,S) (GF) (DFO)

ALLERGEN KEY: C - Crustaceans, Ce - Celery, D - Dairy, E - Eggs, F - Fish, G - Gluten, L - Lupin, Mo - Molluscs, Mu - Mustard, N - Nuts, P - Peanuts, S - Soya, SD - Sulphur Dioxide, Se - Sesame Seeds V - Vegetarian, DF - Dairy Free, DFO - Dairy Free Option, GF - Gluten Free, GFO - Gluten Free Option

Please note this menu is pre-order only, for parties of 9 or more, we must receive all pre-orders 7-10 days before an event.

Cancellations: if a meal is cancelled with less than 24 hours notice, then a full charge will be incurred.

Beef and duck main courses are cooked medium rare / pink unless specified. For any dietary requirements please contact us directly.