



Boxing Day Luncheon

Tuesday 26th December 2023



Hand dived Guernsey scallops (D,E,G,Mo,SD)

green pea puree, pulled pork bon bon, bacon dust, citrus dressing

Smoked chicken Caesar (D,E,G,F,SD) (DFO) (GFO)

salad of baby gem, crisp pancetta, anchovy fillets, brioche croutons, parmesan shavings, smoked chicken breast and classic Caesar dressing

Seafood plate (C,E,F,Mu,SD) (DF) (GF)

Guernsey Chancre crabmeat, Severn and Wye smoked salmon and Royal Greenland prawns, crisp dressed salad, garden herb mayonnaise

Goat's cheese (V) (D,E,G,SD)

soft goat's cheese and red onion jam éclair, beetroot puree, charred red pepper, balsamic glaze

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Beef (D,E,G,SD)

slow roasted fillet of beef, Yorkshire pudding, English Stilton blue cheese dauphinoise, honey roasted crushed winter root vegetables, red wine sauce

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

local water brill fillet, saffron risotto, king prawns, vine tomatoes, shellfish beurre blanc

Duck (DF) (GF)

pan roasted Creedy Carver duck breast, fondant potato, beetroot, broccoli, Armagnac and griottine jus

Mushroom (V) (D,E,G,SD) (DFO) (GFO)

woodland mushroom ragout, asparagus, shaved parmesan and crisp, rocket pesto

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Lemon tart (V) (D,E,G)

classic lemon tart, raspberry ice cream, sauce Anglaise

Crème brûlée (V) (D,E) (GF)

passion fruit crème brûlée, mango sorbet, caramel

Chocolate (V) (D,E,G,S)

chocolate delice, dark chocolate ice cream, chocolate sauce

Cheese (Ce,D,G,SD) (GFO)

French brie, mature Guernsey Dairy cheddar and English Stilton, Guernsey butter oatcakes, La Fregate garden apple chutney, vine fruits and celery

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40.00

Allergen and dietary 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

A discretionary 10% service charge will be added to all food and beverage bills