

Christmas Eve Luncheon

Sunday 24th December 2023

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

Guernsey Chancre crabmeat, Severn & Wye smoked salmon, Herm Island oyster
Royal Greenland prawns and local water scallop ceviche, citrus dressed salad, fresh herb mayonnaise

Chef's charcuterie (N,Mu,SD) (GF)

a selection of home made terrines to include;
foie gras, duck & pistachio / confit chicken, prune & apricot / locally reared ham & parsley,
La Fregate garden pear chutney & salad

Asparagus (V) (D,E,G,SD)

asparagus spears, toasted butter brioche,
Sark butter hollandaise

Velouté (V) (D,N) (GF)

broccoli and blue Stilton cheese velouté,
candied walnuts

Steak tartare (E,F,G,Mu,SD) (DF) (GFO)

prime beef fillet prepared to your taste with spices, egg and Armagnac, Senner's toast, crisp salad

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

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Beef (D,E,G,SD)

slow roasted Chateaubriand of Irish reared beef,
fondant potato, honey roasted winter root vegetables, greens, Cashel blue cheese sauce

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

local water sea bass fillet, Guernsey crabmeat potato cake, mange tout & samphire, lobster beurre blanc

Duck (D,SD) (DFO) (GF)

pan roasted Creedy Carver duck breast, pancetta rosti, parsnip and vanilla puree, brassicas,
Armagnac and griottine cherry jus

Risotto (V) (D,E,G,SD) (DFO) (GF)

Les Vallees Farm and woodland mushroom risotto, wilted spinach, vine tomatoes, cheese crisp, truffle oil

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Toffee (V) (D,E,G)

sticky toffee pudding, treacle sauce, caramel ice cream

Festive Bakewell tart (V) (D,E,G,N)

warm cherry and almond frangipane tart, mincemeat, clotted cream ice cream, ginger brittle

Arctic roll (V) (D,E,G,S)

dark chocolate chip and mint Arctic roll, chocolate sauce

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

a selection of continental, English and Guernsey cheeses from our board,
served with Guernsey butter oatcakes, celery, vine fruits and La Fregate garden apple chutney

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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