



New Year's Day Luncheon - Monday 1st January 2024

Duck (E,G,Mu,S,Se) (DF)

honey roasted duck breast and confit duck spring rolls, hoisin, cucumber & sesame salad, honey mustard dressing

Scallops (D,F,Mo) (GF)

seared local water scallops, lightly curried smoked haddock and spinach risotto

Seafood (F,SD) (DF) (GF)

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

Mozzarella salad (V) (D,SD) (GF)

buffalo mozzarella, tomato and semi dried vine tomato salad, fresh pesto, balsamic syrup

Velouté (V) (D,E) (GF)

Les Vallees Farm and woodland mushroom velouté, crème fraiche, truffle oil

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

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Beef (D,SD) (DF) (GF)

slow roasted beef fillet, fondant potato, greens, crushed root vegetables, tomato & horseradish vodka beef gravy

Pork (D,SD) (GF)

medallions of pork fillet, blue cheese dauphinoise potatoes, broccoli florets, pork jus, apple sauce

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

local water brill, crushed new potatoes with Guernsey Chancre crabmeat, wilted spinach, shellfish beurre blanc

Lemon sole (E,F,G,SD) (DF)

breaded goujons of lemon sole, tartare sauce, lemon, green pea puree, French fries

Beignets (V) (D,E,G,N,SD)

Guernsey mature cheddar cheese beignets, Provençale vegetables, rocket pesto, mature cheddar cream

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Toffee (D,E,G)

sticky toffee pudding, treacle sauce, salted caramel ice cream

Crème brûlée (V) (D,E) (GF)

vanilla crème brûlée, mango sorbet, frosted berries

Pear and almond (D,E,G,N)

warm poached pear and almond frangipane tart, Guernsey Dairy cream, sauce Anglaise, pistachio tuille

Chocolate (V) (D,E,N) (GF)

gluten free dark chocolate brownie, raspberry sauce, caramel

English Stilton, French brie and Guernsey cheddar cheese (Ce,D,G,Mu,SD)

Guernsey honey & butter oatcake, celery, La Fregate apple chutney, vine fruits & celery

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Fresh cafetiere coffee and homemade chocolate truffle (D,S)

40.00

ALLERGEN KEY: C – Crustacean, 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 – 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.