

New Years' Eve Luncheon

Sunday 31st 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

Minestrone (D,G) (VO)

tomato and vegetable broth with pasta,
Parmesan cheese

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

La Fregate fisherman's plate (C,D,F,G,SD)

local water sea bass and brill fillet, monkfish tail and Guernsey scallops cooked in Guernsey butter,
steamed spinach, shellfish beurre blanc

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

pan roasted Creedy Carver duck breast, pancetta rosti, parsnip and vanilla puree, broccoli florets,
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

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

classical lemon tart, clotted cream ice cream, raspberry coulis, ginger brittle

Baked Alaska (V) (D,E,G)

traditional 'omelette Norwegian'; vanilla ice cream and black cherries encased in baked meringue

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