

# SEPTEMBER PRIVATE DINING MENU 2023 at £45.00pp

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

## Scallops (D,Mo) (DFO) (GF)

seared hand dived local water scallops, crisp pancetta, green garden pea puree, bacon crumb

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

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

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

Royal Greenland prawns, Severn and Wye smoked salmon and Guernsey crabmeat, crisp salad, spiced Marie - Rose sauce

## Foie gras (D,E,G,N) (GFO)

foie gras, confit duck and pistachio terrine, Sauternes jelly, toasted butter brioche, salad, cep mayonnaise

## Velouté (V) (DF) (GF)

tomato and roast red pepper velouté, basil oil

## Melon and late summer berries (V) (DF) (GF)

chilled platter of seasonal melon, red berries, mango sorbet, raspberry coulis

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## Beef fillet (D,G,SD)

slow roasted beef fillet, fondant potato, cauliflower Polonaise, pancetta, green peppercorn sauce

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

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

## Sea bass (C,D,E,F,SD) (DFO) (GF)

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

## Chicken (D,G,SD) (DFO)

pan roasted free range chicken supreme, smoked bacon rosti, broccoli florets, English Stilton blue cheese sauce

## Egg 'Florentine' (V) (D,E,G,SD)

wild mushroom and spinach tart, soft poached egg, Hollandaise gratin, cheese crisp

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

dark chocolate delice, chocolate sauce, milk chocolate ice cream, cocoa nib tuilles

## Cheesecake (D,E,G)

passion fruit cheesecake, mango ice cream, mango coulis, poppy seed tuilles

## Crème brûlée (V) (D,E) (GF)

Madagascan vanilla crème brûlée, macerated strawberries, caramel

## Panna cotta (D,E,G)

raspberry panna cotta, fried custard, ginger brittle, frosted raspberries

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

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

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

**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**  
**DF - Dairy Free, DFO - Dairy Free Option, GF - Gluten Free, GFO - Gluten Free Option, V - Vegetarian**

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.**