

JULY 2024 PRIVATE DINING MENU at £48.50pp

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

Scallops (D,E,G,Mo) (GFO)

seared hand dived local water scallops, crisp pancetta, green pea puree, pork bon bon, smoked bacon dust

Vegetable spring rolls (V) (G,S,Se,SD) (DF)

hoisin, honey and kumquat reduction, toasted sesame, salad, chilli and teriyaki dressing

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

Guernsey Chancre crabmeat, watermelon, strawberry, crème fraiche, basil and citrus salad,
Severn & Wye smoked salmon and Royal Greenland prawns, Marie-Rose sauce

Foie gras (D,E,G)

foie gras, confit duck & pistachio terrine, Sauternes jelly, brioche croute, crisp salad, cep dressing

Velouté (Ve) (GF)

tomato and red pepper velouté, basil pesto

Melon and Parma ham (DF) (GF)

chilled melon platter, Parma ham, mango sorbet, summer berries

Beef (D,G,SD)

slow roasted fillet of prime Irish reared beef,
Boulangère potatoes, carrot, green beans and pancetta, blue cheese sauce

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

Guernsey turbot, spring onion champ, asparagus tips, shellfish beurre blanc

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

local water sea bass fillet, Guernsey Chancre crabmeat & chive potato cake, spinach, salsa verde, citrus dressing

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

roasted Creedy Carver duck breast, rosti potato, broccoli, griottine and Armagnac jus

Gougères (V) (D,E,G,SD)

Guernsey Dairy mature Cheddar gougères, Provençale vegetables, Champagne sauce, rocket salad

Cheesecake (D,E,G)

strawberry cheesecake, strawberry ice cream, shortcake, ginger brittle

Panna cotta (D,E,G)

citrus panna cotta, citrus fruit & poppy seed tuilles, mango sauce

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

dark chocolate delice, milk chocolate ice cream, dark chocolate sauce, cocoa nib butter biscuits

Crème brûlée (V) (D,E) (GF)

Madagascan vanilla bean crème brûlée, espresso ice cream, caramel

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

traditional British dessert served with Guernsey Dairy cream, frosted raspberries, sauce Anglaise

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

Guernsey Dairy smoked cheddar, Sark cheese, 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 & Duck main courses are cooked medium rare / pink unless specified. For any dietary requirements please contact us directly.