

# AUGUST 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

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## 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

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## 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.**