

OCTOBER 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,Mo) (GF)

seared hand dived local water scallops, crisp pancetta, curried parsnip puree, pork bon bon, apple sauce

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

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

Guernsey crab (C,D) (GF)

hand picked Guernsey Chancre crabmeat,
watermelon, strawberry, crème fraiche, basil and citrus salad,

Foie gras (D,E,G)

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

Velouté (Ve) (Ce) (DF) (GF)

woodland mushroom velouté, truffle oil

Melon and Parma ham (DF) (GF)

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

Beef (D,G,SD)

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

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

Guernsey brill, saffron cocotte, broccoli florets, 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

Chicken (D,SD) (DFO) (GF)

pan roasted free range chicken breast, colcannon potatoes, crushed root vegetables, greens, mushroom jus

Gougères (V) (D,E,G)

Guernsey Dairy mature Cheddar gougères, butternut squash & thyme risotto, parmesan crisp, rocket pesto

Cheesecake (D,E,G)

Rocquette Cider and garden apple cheesecake, blackberry ice cream, ginger brittle

Pear (D,E,G,N)

poached pear, pear and almond frangipane tartlet, pistachio ice cream

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

dark chocolate delice, chocolate & chilli sorbet, dark chocolate sauce, cocoa nib butter biscuits

Crème brûlée (V) (D,E) (GF)

Madagascan vanilla bean crème brûlée, 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.