

# FEBRUARY 2025 PRIVATE DINING MENU

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

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

seared hand dived local water scallops wrapped in bacon, Sark cauliflower cheese puree

## **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, crème fraiche and citrus salad,  
Severn & Wye smoked salmon and Royal Greenland prawns Marie - Rose, crisp salad

## **Foie gras (E,SD) (DF) (GF)**

terrine of foie gras, duck confit and pistachio, smooth foie gras torchon & foie gras crème brûlée,  
crisp salad, Sauternes jelly

## **Prosciutto ham & melon (DF) (GF)**

Prosciutto ham, selection of sweet melon, mango sorbet, red berries

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## **Beef (D,G,SD) (DFO) (GFO)**

wild mushroom dusted slow roasted fillet of prime Irish reared beef,  
butter fondant potato, green beans and pancetta, sauce Diane

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

fillet of local water brill, saffron cocotte, vine tomato compote, samphire tips, shellfish beurre blanc

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

Guernsey sea bass fillet, Guernsey Chancre crabmeat & chive potato cake, wilted Asian greens, katsu curry cream

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

Creedy Carver duck breast, Boulangère potatoes, braised carrot, spiced carrot puree, Grand Marnier sauce

## **Asparagus (V) (D,E,G,SD)**

asparagus spears, mushroom fricassee, puff pastry, Guernsey butter Hollandaise gratin

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

dark chocolate fondant, ginger brittle, chocolate ice cream, raspberry sauce

## **Pear & almond (V) (D,E,G,N)**

warm pear & almond frangipane tart, Amoretto custard

## **Cheesecake (D,E,G,SD)**

citrus fruit cheesecake, poppy seed tuilles, strawberry coulis

## **Crème brûlée (V) (D,E) (GF)**

Madagascan vanilla bean crème brûlée, espresso ice cream, caramel

## **Treacle tart (V) (D,E,G,N)**

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

**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.**