

APRIL 2025 PRIVATE DINING MENU at £52.50pp

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

Scallops (D,Mo) (GF)

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

Asparagus (V) (D,E,SD) (GF)

asparagus spears, Guernsey butter Hollandaise, seaweed & citrus dressing

Smoked salmon & prawns (C,E,F,Mu) (DF) (GF)

Severn & Wye smoked salmon and Royal Greenland prawn timbale, Marie - Rose sauce, crisp salad

Foie gras & duck (D,E,G,N,SD)

foie gras crème brûlée, confit duck & foie gras terrine with pistachio, duck spring roll, quince jam, cep dressing

Velouté (C,D) (GF)

Guernsey Chancre crabmeat and sweetcorn velouté, chilli oil

Melon and Parma ham (VO) (DF) (GF)

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

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

slow roasted fillet of prime Irish reared beef,

fondant potato, green beans, pancetta, buttered carrot, green peppercorn sauce

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

fillet of local water brill, saffron cocotte, roast vine tomatoes, mange tout, shellfish beurre blanc

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

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

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

pan roasted free range chicken supreme, Boulangère potatoes, broccoli, Diane sauce

Gougères (V) (D,E,G,SD)

Guernsey Dairy smoked Cheddar gougères, baked aubergine, Provençale vegetables, Rocquette Cider beurre blanc

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

dark chocolate and chilli tart, chocolate ice cream, raspberry sauce, cocoa nib tuille

Rhubarb (V) (D,E,G)

rhubarb pannacotta, granola crumble, fried custard, apple compote

Cheesecake (D,E,G,SD)

strawberry cheesecake, ginger brittle, strawberry coulis

Crème brûlée (V) (D,E) (GF)

rosewater crème brûlée, vanilla 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 mature Cheddar, English Stilton and French brie,

La Fregate garden 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 - DF Option, GF - Gluten Free, GFO - GF Option, V - Vegetarian, VO -V Option

Please note this menu is pre-order only, for parties of 8 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 main courses are cooked medium rare / pink unless specified. For any dietary requirements please contact us directly.