



OCTOBER 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, smoked pancetta, pork bon bon, cauliflower cheese puree

Brie (V) (D,E,N,SD) (GF)

gluten free breaded brie fritter, apple, raspberry, candied walnut & rocket salad, raspberry dressing

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

Guernsey Chancre crabmeat, smoked salmon & Royal Greenland prawns, Marie-Rose sauce, crisp salad

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

foie gras, confit duck and apricot terrine, Sauternes jelly, quince jam, toasted brioche, cep dressing

Velouté (C,D) (DFO) (GF)

sweetcorn & Guernsey Chancre crabmeat velouté, chilli oil

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

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

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

slow roasted fillet of prime Irish reared beef,

fondant potato, grilled tomato & Portobello mushroom, caramelised shallot, green peppercorn sauce

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

fillet of Guernsey brill, cocotte potato, roast vine tomatoes, mange tout, shellfish beurre blanc

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

local sea bass fillet, crushed new potatoes with crabmeat, chive & smoked salmon, spinach, salsa verde, citrus dressing

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

pan roasted Creedy Carver duck supreme, Boulangère potatoes, broccoli florets with almonds, kirsch infused cherry jus

Gougères (V) (D,E,G,SD)

Guernsey artisan 'Saumur' cheese gougères, baked aubergine, Provençale vegetables, Rocquette Cider beurre blanc

Pear (D,E,G,N,S)

warm pear & almond frangipane tart, poached pear, chocolate ice cream, dark chocolate sauce

Crème brûlée (D,E) (GF)

mango crème brûlée, banana ice cream

Cheesecake (D,E,G)

citrus fruit cheesecake, ginger brittle, vanilla ice cream, lemon curd sauce

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

traditional treacle tart, Chantilly cream, frosted raspberries, caramel

Pineapple (Ve) (GF)

Szechuan pepper, chilli & star anise spiced roast pineapple, pina colada compote, coconut sorbet

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

Cornish Yarg, English blue 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 & duck main courses are cooked medium rare / pink unless specified. For any dietary requirements please contact us directly.