

FINGER BUFFET 2026

Please select four choices of buffet items and four choices of freshly made sandwiches which includes complimentary crisps to create your own buffet menu for **£27.50 pp.**

Alternatively you may request a choice of four sandwiches for **£15.50 pp.**
We can offer additional fruit, cheese, desserts and bespoke salads on request.

We require 48 hours notice for final numbers and a minimum of 6 guests.

Please call us on 724624 or email: enquiries@lafregatehotel.com to discuss your requirements.

A discretionary 10% service charge will be added to the total account.

BUFFET ITEMS - Please select 4 choices

MEAT:

Beef fillet brochette (D,E,Mu) (GF)
horseradish mayonnaise

Duck confit spring rolls (G,S,Se)
hoisin dip

Pigs in Blankets (G,Mu,SD,Se)
mini Cumberland sausage wrapped in bacon
honey & sesame glazed mustard

Cajun spiced chicken breast (D) (GF)
mint yoghurt

FISH/SHELLFISH:

Severn & Wye smoked salmon (D,F,E,G)
cream cheese and chives, brioche

Steamed king prawns (GF) (C,SD)
wasabi dip

Guernsey Crab (C,E,G,SD)
Thai spiced Guernsey crab cake, sweet chilli dip

Breaded 'catch of the day' (C,E,F,G,Mu,SD)
tartare sauce, lemon

VEGETARIAN:

Goat's cheese (G,SD) (DF)
savoury scone with soft goat's cheese & red onion marmalade

Buffalo mozzarella (GF) (D,N,SD)
sun dried tomatoes, basil, fresh herb pesto

Vegetable spring rolls (G,S,SD,Se)
hoisin dip

Quiche (D,E,G)
mature Cheddar & spring onion mini quiche

Cheese Platter Selection (V) (Ce,D,G,Mu,SD) (DFO) (GFO)

Guernsey Dairy smoked cheddar, English Stilton,
Cornish Yarg and French brie,
served with

celery, grapes, La Fregate garden apple chutney,
homemade Guernsey honey oatcakes,

£10.50 pp

SANDWICHES - Please select 4 choices (GFA)

MEAT:

Cold cut roast gammon (D,E,G, Mu)
salad, grain mustard mayonnaise

Smoked chicken breast (D,E,G, Mu)
salad, mayonnaise, pancetta crisps

Cold cut roast beef fillet (D,E,G,Mu,SD)
with tartare sauce

FISH/SHELLFISH:

Royal Greenland prawns (C,D,E,F,G,Mu)
Marie-Rose sauce, iceberg lettuce

Guernsey Chancre crabmeat (C,D,E,G,Mu)
mayonnaise, lettuce, pepper

Tuna mayonnaise (F,D,E,G,Mu)
with spring onion

Severn & Wye smoked salmon (D,F,G)
cream cheese and chives

VEGETARIAN:

Egg mayonnaise & cress (D,E,G,Mu)
Mustard cress, iceberg lettuce, black pepper

Brie, tomato and avocado (D,G,N)
fresh herb pesto

mature Cheddar cheese (D,G,SD)
with 'Branston' pickle

MINI DESSERTS:

Please select 3 choices £7.50 pp

Strawberry cheesecake (D,E,G,N)

White chocolate chip cookies (D,E,G,N,S)

La Fregate hand made chocolate truffles (D,S) (GF)

Carrot cake, cream cheese frosting (D,E,G,N)

Lemon posset (D) (GF)

Fresh fruit platter £4.50 pp (Ve) (GF)

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, GF - Gluten Free