

Valentines

SEAFOOD COCKTAIL

(C,D,E,G,SD)

Guernsey Chancre crabmeat and Royal Greenland prawn cocktail,
Marie-Rose sauce, Senner's brown bread, Guernsey Dairy butter

SCALLOPS

(D,Mo) (GF) (DFO)

seared local water scallops wrapped in smoked bacon, green pea puree

FOIE GRAS & DUCK

(D,E,SD)

seared foie gras, foie gras crème brûlée,
honey glazed roast duck breast & pressed terrine of foie gras,
sauternes jelly, crisp salad

ASPARAGUS

(V) (D,E,SD)

asparagus spears, classical Hollandaise sauce

CRÈME SOUBISE

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

creamed French white onion soup,
gruyere cheese croutons

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SEAFOOD THERMIDOR

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

king prawns, monkfish tail, sea bass and salmon fillet,
glazed Thermidor sauce, steamed greens

BEEF WELLINGTON

(D,E,G,SD)

prime beef fillet encased in butter puff pastry,
woodland mushroom duxelle and spinach,
Madeira wine jus

BRILL

(C,D,G,SD)

local water brill fillet, Guernsey crabmeat and lobster beurre blanc

GOUGÈRES

(V) (D,E,G,SD)

Guernsey Dairy mature Cheddar cheese gougères,
Provençale vegetables,
parmesan crisp and cream

choice of Boulangère, French fries or sauté potatoes, panache of vegetables or house salad

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CHEF'S SELECTION OF MINI DESSERTS

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

vanilla crème brûlée, crisp meringue, lemon posset,
Baileys cheesecake, chocolate tart, choux pastry, ice cream, butter tuilles and honey snaps

CRÊPES SUZETTE

(V) (D,E,,G,N)

flambéed at your table with Grand Marnier and Cognac,
served with vanilla ice cream and toasted almonds

SELECTION OF GUERNSEY, BRITISH AND CONTINENTAL CHEESE FROM THE TROLLEY

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

Guernsey honey & butter oatcakes, grapes, celery, La Fregate fruit chutney

£47.50

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, GF - Gluten Free, DFO - Dairy Free Option, GFO - Gluten Free Option, V - Vegetarian