

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

**Scallops (C,D,G,Mo,SD)**

seared hand dived local water scallops, lobster beurre blanc

**Pear & Stilton (V) (D,N,Mu) (GF)**

poached pear, English Blue Stilton gratin, rocket, apple & candied walnut salad, French dressing

**Salmon (D,F) (GF)**

Severn & Wye smoked salmon, cold poached, spiced rillettes & beetroot cured salmon, crème fraiche, crisp salad

**Foie gras (D,E,G)**

foie gras torchon, ginger brioche, 2025 sloe gin jelly, peach coulis

**Ham (E,SD) (DF) (GF)**

pressed terrine of ham, parsley & capers, ham hock nugget, cured Prosciutto ham, La Fregate piccalilli

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**Beef (D,G,SD)**

slow roasted fillet of prime Irish reared beef, fondant potato, crushed root vegetables, fine green beans, sauce Diane

**Sea bass (D,F,SD) (GF)**

Guernsey sea bass, saag aloo, beetroot bahji, spiced tomato jam, cucumber & mint raita

**Brill (C,D,E,F,SD) (DFO) (GF)**

local water brill fillet, Guernsey Chancre crab & crushed potatoes, Provençale vegetables, salsa verde, citrus dressing

**Duck (D,G,SD) (GFO)**

pan roasted Creedy Carver duck breast, maple glazed potato pave, Savoy cabbage & bacon, griottine jus

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

asparagus spears, mushroom fricassee, griddled butter brioche, Guernsey butter Hollandaise sauce

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**Sticky toffee pudding (V) (D,E,G)**

La Fregate hot sticky toffee pudding, treacle sauce, ginger snap, frosted raspberries

**Pineapple (Ve) (GF)**

chilli, ginger, star anise & pepper spiced caramelised pineapple, coconut sorbet, mango coulis

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

light choux pastry buns filled with Guernsey Dairy 'Chantilly' cream, dark chocolate sauce

**Crème brûlée (V) (E) (DF) (GF)**

passion fruit crème brûlée, mango sorbet, meringue chards, caramel

**Apple & blackberry pie (V) (D,E,G)**

hot apple & blackberry pie, vanilla custard

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

Butler's extra mature Lancashire Cheddar, English Stilton and French brie,  
La Fregate 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 - 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.**