

**Scallops (D,Mo,SD) (GF)**

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

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

asparagus spears, Guernsey butter Hollandaise with foraged Dulce seaweed

**Guernsey seafood (C,D,F,Mo,SD) (GF)**

Guernsey Chancre crabmeat, local gin & chilli spiced ceviche of scallop, beetroot cured brill, crisp salad, lemon

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

honey roasted Creedy Carver duck breast, foie gras torchon, toasted brioche, 2025 sloe gin jelly, peach coulis

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

pressed terrine of ham, parsley & capers, gluten free ham hock bon bon, La Fregate piccalilli

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

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

slow roasted fillet of prime Irish reared beef,

fondant potato, haricot vert, celeriac puree, green peppercorn sauce

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

Guernsey brill fillet, Guernsey Chancre crab & crushed potatoes, mange tout, shellfish beurre blanc

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

local water sea bass fillet, gluten free saffron risotto cake, steamed spinach, salsa verde, citrus dressing

**Chicken (D,G,SD)**

pan roasted free range chicken supreme, Boulangère potato, cabbage & bacon, Vichy carrot, Diane sauce

**Gougères (V) (D,E,G)**

Guernsey 'Saumur' cheese gougères, baked aubergine stuffed with 'hedge veg' ratatouille, chargrilled vegetables, red pepper coulis

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**Panna cotta (V) (D,E,G)**

Madagascan vanilla panna cotta, warm cinnamon doughnuts, raspberry coulis & sauce Anglaise

**Pineapple (Ve) (GF)**

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

**Crème brûlée (V) (D,E) (GF)**

Randalls' 'Gold Bug' artisan rum & golden raisin crème brûlée, caramel

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

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

**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 main courses are cooked medium rare / pink unless specified. For any dietary requirements please contact us directly.**