

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, cauliflower cheese puree

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

asparagus spears, Guernsey butter Hollandaise, seaweed & citrus dressing

Guernsey crab (C,D) (GF)

Guernsey Chancre crabmeat, watermelon, strawberry, caramelised orange & basil salad, lime crème fraiche

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

foie gras, confit duck and pistachio terrine, brioche, 2025 sloe gin jelly, quince jam, cep dressing

Velouté (V) (D,G) (DFO) (GFO)

Guernsey tomato & red bell pepper velouté, Senner's buttered croutons, basil 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, green beans & pancetta, buttered carrot, green peppercorn sauce

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

fillet of Guernsey brill, saffron 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, steamed spinach, salsa verde

Chicken (D,G,SD)

pan roasted free range chicken supreme, Boulangère potato, broccoli florets, tarragon & mushroom sauce

Gougères (V) (D,E,G,SD)

Guernsey 'Saumur' cheese gougères, potato pave, aubergine, Provençale vegetables, Rocquette Cider beurre blanc

Panna cotta (D,E,G)

citrus fruit panna cotta, mango sauce, citrus & poppy seed tuilles

Chocolate (D,E,G,S)

milk chocolate delice, chocolate ice cream, chocolate sauce, cocoa nib butter biscuits

Cheesecake (D,E,G)

strawberry cheesecake, ginger brittle, strawberry coulis

Crème brûlée (V) (D,E) (GF)

rosewater crème brûlée, Summer berries, vanilla ice cream, caramel

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

traditional British dessert served with Guernsey Dairy 'Chantilly' cream, frosted raspberries, sauce Anglaise

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

Butler's extra mature Lancashire Cheddar, English 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 main courses are cooked medium rare / pink unless specified. For any dietary requirements please contact us directly.