

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

seared hand dived local water scallops, carrot, orange & ginger puree, smoked pancetta

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

asparagus spears, Guernsey butter Hollandaise with foraged Dulce seaweed

Crab (C,D) (GF)

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

Duck & Foie gras (D,E,G)

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

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

pressed terrine of ham, parsley & capers, gluten free ham hock nugget, hedgerow vegetable piccalilli

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

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, saffron cocotte potato, vine tomatoes, mange tout, shellfish beurre blanc

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

local water sea bass fillet, crushed new potatoes with crabmeat & chives, steamed spinach, salsa verde, citrus dressing

Chicken (D,G,SD)

pan roasted free range chicken supreme, Boulangère potato, tender stem broccoli, Vichy carrot, Diane sauce

Gougères (V) (D,E,G)

Guernsey 'Saumur' cheese gougères, baked aubergine stuffed with Provençale vegetables, chargrilled vegetables, red pepper coulis

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

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

dark chocolate tart, frosted raspberries, rosewater sauce

Cheesecake (D,E,G)

strawberry cheesecake, Guernsey Dairy 'Chantilly cream, strawberry ice cream, strawberry coulis

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.