

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

seared hand dived local water scallops, curried parsnip puree, smoked pancetta, apple compote

Velouté (V) (D,G) (DFO) (GFO)

carrot, coriander & coriander velouté, Senner's buttered croutons, basil oil

Seafood (C,E,F,SD) (GF)

Guernsey Chancre crabmeat, Royal Greenland prawns & salmon Gravlax, crisp salad, spiced tomato mayonnaise

Duck & Foie gras (D,E,G)

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

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

pressed terrine of ham, parsley & capers, gluten free pulled pork bon bon, 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, Vichy carrot, celeriac puree, green peppercorn sauce

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

Guernsey brill fillet, cocotte potato, samphire tips & mange tout, sun dried vine tomato & shellfish beurre blanc

Sea bass (C,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,N,SD) (DFO) (GF)

pan roasted free range chicken supreme, Boulangère potatoes, broccoli with almonds, tarragon & mushroom jus

Gougères (V) (D,E,G,S)

Guernsey Artisan 'Saumur' cheese gougères, char gridded aubergine, capsicum & zucchini,

Provençale vegetables, Rocquette Cider beurre blanc

Pear (V) (N,S,Se) (DF) (GF)

poached garden pear, dark chocolate sauce, roasted hazelnuts, sesame caramel

Pineapple (Ve) (GF)

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

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

apple & blackberry crumble, vanilla custard

Cheesecake (D,E,G)

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

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

Butler's extra mature Lancashire Cheddar, English Stilton and French brie,

La Fregate 2026 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.