



OCTOBER 2026 PRIVATE DINING MENU at £55.50pp



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

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

Velouté (V) (D,G,N) (GFO)

broccoli & English Blue Stilton cheese velouté, crème fraîche, toasted almonds

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

Royal Greenland prawns, Guernsey Chancre crabmeat & beetroot cured salmon, 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

Tomato & mozzarella (V) (D,SD) (GF)

vine tomato, buffalo mozzarella & basil salad, balsamic glaze

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

Beef (D,G,SD) (GFO)

slow roasted fillet of prime Irish reared beef,
fondant potato, haricot vert, Vichy carrot & honey roasted parsnip, green peppercorn sauce

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

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

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

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

Pork (D,G,SD)

medallions of pork fillet, Boulangère potatoes, broccoli florets, Diane sauce

Gougères (V) (D,E,G,S)

Guernsey Artisan 'Saumur' cheese gougères, char gridded aubergine, capsicum & zucchini,
Provençale vegetables, Rocquette Cider beurre blanc

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

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

Pineapple (Ve) (GF)

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

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

La Fregate sticky toffee pudding, dark treacle sauce, frosted raspberries, raspberry sauce

Cheesecake (V) (D,G,SD)

Rocquette Cider & apple cheesecake, Guernsey Dairy 'Chantilly cream, blackberry coulis

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

Butler's extra mature Lancashire Cheddar, English Stilton and French brie,
La Fregate 2025 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 - 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.