

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

seared hand dived local water scallops, cauliflower cheese puree, pulled pork bon bon, smoked pancetta

Velouté (V) (D) (GF)

lightly curried cream of parsnip velouté, apple compote, crème fraîche

Salmon (E,F,Mu,SD) (GF)

Severn & Wye smoked salmon, potted rillettes & beetroot cured salmon, crisp salad, herb & caper 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) (DFO) (GFO)

slow roasted fillet of prime Irish reared beef,
fondant potato, crushed Winter root vegetables, haricot vert, green peppercorn sauce

Sea bass (C,D,F,G,SD)

local water sea bass fillet, saffron cocotte, mange tout, shellfish beurre blanc

Brill (C,D,E,F,SD) (DFO) (GF)

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

Pork (D,Mu,SD) (GF)

medallions of pork fillet, Boulangère potatoes, broccoli florets, wholegrain mustard & honey jus

Mediterranean Vegetables (Ve) (GF)

char gridded peppers, egg plant & zucchini, chick pea ratatouille, tomato & roast pepper sauce, rocket salad

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

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

Crème brûlée (V) (E) (DF) (GF)

coconut & mango crème brûlée, coconut sorbet, spiced caramelised pineapple, 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.