

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)

cauliflower cheese velouté gluten free buttered croutons, crème fraîche, truffle oil

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

Melon & Prosciutto ham (VO) (DF) (GF)

chilled melon platter, Prosciutto ham, orange sorbet, raspberry coulis, frosted red berries

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

Venison (D,SD) (DFO) (GF)

slow roasted venison loin, Boulangère potatoes, crushed celeriac & parsnip,
spiced braised red cabbage, red wine jus

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, fondant potato, Vichy carrot, brassicas, English Blue Stilton cheese velouté

Mediterranean Vegetables (Ve) (GF)

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

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

light choux pastry buns filled with Guernsey Dairy 'Chantilly' cream, dark chocolate sauce, cocoa nib tuille

Crème brûlée (V) (D,E,G,Se)

saffron & cardamom crème brûlée, mango sorbet, sesame tuilles, meringue, caramel

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

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

Pineapple (Ve) (GF)

Szechuan pepper, pink peppercorn, chilli & star anise spiced caramelised pineapple, coconut sorbet, mango 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.