

Octoberfest Menu

Grazing Plates

Wild Mushroom & Nutmeg Soup
With Guernsey Cream & Crusty Bread

Smoked Salmon & Prawn Salad
With Marie Rose Sauce

Duck Liver Pate with Orange & Chicory Salad
With Warm Sourdough Bread

Panko Fried Brie
With Salad Leaves & Five Spice Cranberry Chutney

Plates

Creamy Lemon Peppered Chicken
Rosti Potatoes, Pancetta Fried Courgettes

Lamb Tagine
With Apricots, Tomato, Carrots & Chickpeas

Pan fried Loin of Cod
Tomato Coulis, Sauteed Samphire & Smoked Paprika Mash

Curried Pumpkin
With Coconut & Pumpkin Seeds, Garlic Wilted Spinach & Warm Bread

Desserts

Pear & Blackberry Crumble
Almonds & Oats Toppings, Bay Leaf infused Custard

Chocolate & Peanut Butter Pie
Toffee Sauce

Assorted Ice Creams & Sorbets

3 Piece Cheese Platter
Served with Biscuits and Fig Chutney

Filter Coffee or Tea & Mints

Two Courses £25.95
Three Courses £30.95

