

Chef's Set Menu

Grazing Plates

Traditional Guernsey Bean Jar
With Toasted Ciabatta Bread

Grilled Goat's Cheese & Mulled Beetroot Salad
Chicory, Watercress, Blackberries, Blueberry Puree Sherry Vinaigrette

North Atlantic Prawn Cocktail
Classic Cocktail Sauce

Sticky BBQ Chicken Skewers
Miso, Kale & Coconut

Plates

Pulled Lamb Shepherd's Pie
Slow Cooked Pulled Lamb Shoulder in Red Wine & Herbs, Tender stem Broccoli

Chicken Schnitzel
Lemon & Thyme Crumb, Fried Egg, your Choice of Rocket & Tomato Salad or Fries

Roast Cod & Wild Garlic Salsa Verde
Pommes Anna, Peas, Leeks, Broad Beans & Watercress

Asparagus & Butternut Curry
Fragrant Coconut, Lemongrass & Ginger Curry, Sticky Jasmine Rice, Charred Lime

Desserts

Lemon Meringue Tart
Berry Coulis & Mint

Apple & Plum Crumble
Ginger Ice Cream

Selection of Cheeses
Served with Grapes, Celery, Fig Relish, Biscuits and Walnuts

Filter Coffee or Tea & Mints

Two Courses £27.50
Three Courses £32.50

