

Party Menu

V, VE, GF, DF Options available

STARTERS

Chef's Soup

Served with warm Sourdough Bread

Potted Ham Hock with Apple & Sultana Chutney

Shredded Ham Hock, flavoured with Capers & Parsley set in clarified Butter, Toasted Crostini

Mussels A la Crème,

White wine, garlic cream & sourdough garlic bread

Aubergine Parmigiana

Aubergine Layered with Tomatoes Sauce, Mozzarella and Vegetarian Parmesan style Cheese

MAINS

Lamb Rump

Parmesan Polenta Fries, Roast Peppers & Olives Ratatouille, Rosemary & Red Wine Reduction

Honey Roasted Pork Belly

Layered Potato Cake, Sauteed Cabbage with an Apple & Cider Jus

Pan Fried Fillet of Sea Bass

Crushed New Potatoes, Pak Choi, Shellfish Asian Broth

Crispy Gold Tempura Vegetables

With Sweet Chilli Dip

Desserts

Chocolate Fondant

Farmhouse Salted Caramel Ice Cream

Mixed Berry Cheesecake

Blueberry Compote

Cheese Platter

A selection of Guernsey, British and European Cheeses, served with Cheese Crackers, Fig Chutney & Grape

Coffee & Tea

£45.00

A discretionary 10% service charge will be added to the final bill.

Our kitchen regularly accommodates various allergies and dietary requirements, please advise a member of staff of any. While we take every precaution to avoid cross-contamination, we cannot guarantee that our food is completely allergen-free.

