

October Menu

Starters

Wild Mushroom Bruschetta

With Melted Golden Guernsey Goat Cheese

Jerusalem Artichoke Soup

With artichoke Crisps from Rowan Tree Farm & Truffle Oil

Smoked Mackerel Pate

With Toasted Sourdough Bread

Prawns & Pumpkin Bon Bons

Apple shallot & Cucumber salad Lemon dill & Chilli sauce

Mains

Sticky Teriyaki Tofu

With Rice Noodles & Pak choi from Rowan Tree Farm

Local Octopus Casserole

Served with Crusty Bread

Duck Leg Confit

With Honey Glazed Rowan Tree Farm Carrots, Crispy Potatoes & Earthy Beetroot Sauce

Rocquettes Cider Roasted Loin of Pork

With Sage, Mashed Potato & Braised Red Cabbage

Desserts

Apple & Pumpkin Cheesecake

With Berry Coulis

Black Forest Brownie

Guernsey Cream

Selection of Cheese

Biscuits, Walnuts, Celery & Fig Chutney

Assorted Dairy Ice Cream & Sorbets

Filter Coffee or Tea & Mints

Two Courses £32.50

Three Courses £39.50

