

Party Menu

V, VE, GF, DF Options available

Starters

Aubergine Parmigiana

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

Chef's Soup

Served with warm Sourdough Bread

King Prawns

Pan-Seared King Prawns, Garlic, Chilli & Winter Herbs, Lemon Oil, Warm Sourdough

Game Pate

Spiced Pear Chutney, Toasted Brioche

Mains

Winter Herb Gnocchi

Soft Potato Gnocchi tossed with Roasted Winter Vegetables, Sage Butter, Toasted Walnuts and Whipped Goat's Cheese

Pan Roasted Cod

Creamy Leek, Crispy Capers and Rosemary Roasted Baby Potatoes

Sticky Ginger-Glazed Pork Belly

Glazed in a Sweet Combination of Ginger, Soy Sauce, Orange & Garlic, Sage Mash, Seasonal Greens, Brandy & Apple Jus, Crackling

Braised Beef Short Rib

Slow Braised Beef Short Rib, Silky Parsnip Puree, Rosemary-Roasted Baby Potatoes & Red Wine Jus

Desserts

Vegan Blueberry Cheesecake

With Blueberry Compote

Lemon & Rhubarb Posset

With Pistachio Crumb, Homemade Shortbread Biscuit

Sticky Toffee Pudding

Warm Butterscotch Sauce finished with a touch of Sea Salt and accompanied by Vanilla Ice Cream

Cheese Platter

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

Coffee & Tea

£47.00

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.



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