

Cream of Cauliflower Soup
Cheddar Croutons

Deep Fried Brie in Breadcrumbs
Local Apple Jelly

Potted Ham Hock, Piccalilli, Toasted Sourdough
Selection of Cold Seafood Hors d' Oeuvres

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Guernsey Turbot, Lobster Sauce
Steamed Leeks, Crushed Potatoes

Grilled New Season Lamb Cutlets, Port Wine Sauce
Green Beans, Dauphinoise Potatoes

Pan Seared Calves Liver, Veal Jus,
Buttered Cabbage with Smoked Bacon Mash

Butternut Squash & Pea Risotto
Grilled Asparagus, Shaved Parmesan

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Guernsey Cheese Board
Served with Fig Relish and Biscuits

Extra Mature Cheddar

Award Winning Full Bodied Cheddar from the Guernsey Dairy

Mature Smoked Cheddar as above, but smoked, simples

Channel Island Brie Creamy and Mellow

Fort Grey Blue Soft Blue Cheese made from Full Fat Guernsey Milk

Sticky Toffee Pudding

Butterscotch, Guernsey Vanilla Ice Cream

Crème Brulee

Homemade Short Bread

Banoffee Sundae

Banana, Toffee Sauce Oatmeal Crumb, Ice Cream with a hint of Guernsey Honey

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Musetti Arabica Coffee & Thornton's Chocolate