

The Catch

BISTRO  BAR

Christmas 2017

AMUSE BOUCHE

A selection of carefully prepared pre starters to get you in the Christmas spirit

Starters

THE CATCH BOUILLABAISSE

Traditional Tomato Based Fish Stew Served
with Garlic & Herb Focaccia. DF

GUERNSEY CRAB CAKES

Saffron Mayo & Baby Leaf Salad.

CRAYFISH TAILS

Garlic Focaccia.

SMOKED HALIBUT

Horseradish Crème Fraîche. GF

SAUTÉED SCALLOPS & PRAWNS

Honey Spring Onion Glaze. DF GF

BEEF CARPACCIO

Capers, Rocket & Shaved Parmesan.

POTATO PANCAKE

Fricassee of Wild Mushrooms. V

Mains

LOCAL CAUGHT SEA BASS

Tossed Golden Almonds & French Beans. GF

FILLET OF BRILL

Crushed New Potatoes & Dill-Cream Sauce. GF

GARLIC SCALLOPS AND PRAWNS

Basil Pesto & Parmesan Potato Puree.

TRADITIONAL ROAST TURKEY

Sage & Onion Stuffing, Rosemary Roast
Potatoes & Winter Vegetables.

SLOW ROASTED GARLIC & ROSEMARY LAMB

Served on the Bone with Wholegrain Mustard
Mash Potato, Rich Red Wine Gravy &
Roasted Winter Vegetables.

CHESTNUT, SPINACH & BLUE CHEESE EN CROÛTE

Flaky Butter Pastry Stuffed with Cloves,
Chestnut, Spinach, Blue Cheese, Nutmeg
Served with Red Wine Gravy. V

Desserts

CHRISTMAS PUDDING

Brandy Sauce

BAKED VANILLA CRÈME BRULÉE CHEESECAKE

Rich Apple Cinnamon Cider Jam.

LEMON TART

Mandarin Sorbet.

CHEESE SELECTION

Rocquettes Cider Chutney & Biscuits.

4 Courses - Sunday - Wednesday £25 (Closed Tuesday)

Thursday - Saturday £30

To reserve your table please call Natalia on 01481 721880

www.thecatch.gg  facebook.com/thecatchgsgy