

La Barbarie

HOTEL & RESTAURANT
— GUERNSEY —

Sample Tennerfest Menu
Available in October and November
Subject to change

Roast Pumpkin & Coriander Soup (v)
Garlic Croutons, Sour Cream

Severn & Wye Smoked Salmon & Peeled Prawns
Little Gem Salad, Marie Rose

Chicken Liver Parfait
Tomato Chutney, Toasted Bloomer

Potted Ham Hock
Piccalilli, Toasted Sourdough

Greek Style Salad (v)
With Feta, Tomatoes, Cucumber & Olives

Baked Field Mushroom with Garlic & Parmesan (v)
Balsamic Dressing, Wild Rocket

Grilled Sea Bass, Salsa Verde
Roast Cherry Tomatoes, Mange Tout, New Potatoes

6oz Sirloin Steak, Garlic Butter
Grilled Tomato, Portobello Mushroom & Rustic Cut Chips

Chicken Breast Coq au Vin Style
Creamy Mash, Fine Green Beans

Pork Medallions, Cider Mushroom Cream Sauce
Steamed Rice

Autumn Vegetable Fricassee (v)
With Puff Pastry Croutes & Sweet Potato Mash

Vegetable Tempura (v)
Sweet Chilli Jam, Crisp Green Salad

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

Apple Crumble, Custard

Chocolate Pistachio Torte, Pistachio Ice Cream

Profiteroles filled with Guernsey Cream, Warm Chocolate Sauce

Banoffee Sundae, Banana, Ice cream, Oatmeal Crumb, Toffee Sauce & Fresh Cream

Baked Vanilla Cheesecake, Autumn Fruits

Selection of Guernsey Dairy & Le Hechet Farm Ice Creams and Sorbets

Remember: A problem shared is a problem spread right across the Island

