



New Years Eve Dinner 2023

Creamy Seafood Chowder
Garlic Croutons

Grilled Asparagus Wrapped in Air Dried Ham (GF)
Hollandaise Sauce

Trio of Handpicked Crabmeat, Smoked Salmon & Peeled Prawns (GF)
Marie Rose Sauce

Middle Eastern Style Falafel (V)
Mint & Cucumber Yoghurt Dressing

Grilled Guernsey Turbot with King Prawn Tails
Champagne Sauce
Baby Leaf Spinach, New Potatoes

Char Grilled Fillet of Beef (GF)
Bone Marrow & Madeira Sauce
Caramelised Shallot, Bundle of Baby Vegetables,
Smoked Bacon Rosti

Duo of Lamb (GF)
New Season Cutlet & Confit of Shoulder
Port Wine Sauce
Fine Green Beans, Gratin Dauphinoise

Open Lasagna (V)
With Wild Mushrooms, Asparagus and Baby Leaf Spinach
Creamy Ricotta Sauce, Shaved parmesan

Apple & Blackberry Crumble
Custard

Vanilla Panna Cotta (GF)
Winter Fruits

Salted Caramel & Chocolate Torte
Toffee Sauce, Roast Hazelnut Brittle, Vanilla Ice Cream

Selection of Guernsey Dairy & Le Hechet Farm Ice Creams (V)

Guernsey Cheese Board
Served with Fig Relish and Biscuits

Coffee & Petit Fours

£85.00