

**A Menu designed for your
Special Birthday, Anniversary or Office Party.**

Available for tables of 8 or More

Homemade Vegetable Soup

Served with Crusty Bread

Smoked Salmon with Peeled Prawns

Marie Rose

Heritage Tomato Salad with Feta

Avocado, Red Onion & Green Beans, Oregano Dressing (V)

Chicken Liver Parfait

Tomato Chutney, Toasted Bloomer

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Grilled Seabass

Spring Vegetable Nage, Crushed Potatoes

Sam's Farm Ribeye Steak, Garlic Butter

Grilled Tomato, Portobello Mushroom, Rustic Cut Chips

(Fillet Steak £6.95 Supplement Per Person)

Breast of Chicken Wrapped in Bacon, Wholegrain Mustard Sauce

Tender Stem Broccoli, Sauté New Potatoes

Risotto Primavera (V, GF)

Creamy Risotto with Seasonal Vegetables,

Parmesan Shavings & Truffle Oil

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Sticky Toffee Pudding

Butterscotch, Vanilla Ice Cream

Crème Brulee

Homemade Shortbread

Chocolate Pistachio Torte (GF)

Pistachio Ice Cream

Selection of Guernsey Dairy Ice creams

Guernsey Cheese Board

Served with Fig Relish and Biscuits

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2 Courses £26.95

3 Courses £34.95

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.
If you have any food allergies or food intolerances, please ask a member of
waiting staff about the ingredients in your meal before placing your order

For tables of 8 or more a Menu pre-order will be required at least
3 days prior to the day of reservation.

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For Groups of 8 or more a discretionary service charge
of 10% will be added to your bill

(Please note for groups over 8 we do not accept split payments)