Chef's Signature Dishes

STARTERS

Seafood Three Ways

Crab croquette, sea scallops and grilled Scottish salmon served with a smoked cauliflower puree, garnished with micro herb and lemon dressing.

Pan Fried Loin of Venison

Marinated with sweet sherry and plum, garnished with poached pear in red wine, finished with red currant reduction.

Sautéed Foie Gras de Canard

Flavoured with armagnac, poached quail eggs rested in pan fried fresh spinach leaves with Calvados and Guernsey butter toasted brioche finished with truffle oil.

Grilled Goats Cheese and Sweet Pepper

Complimented with onion marmalade and toasted brioche finished with tomato cappuccino.

MAINS

Duck Two Ways

Pan fried breast marinated in Grand Marnier served with leg confit wonton, flavoured with fresh ginger, spring onion, hoisin, served with sweet potato and orange puree, drizzled with green pepper and sweet sherry lavender.

Halibut

Deep blue sea fillet of Halibut Steak sea salted, lemon and lime marinated with dill oil, pearl potatoes cooked in garlic butter, braised baby fennel, poached langoustine served with fresh Guernsey crab and lobster velouté.

Fillet of Beef Rossini

Twenty one day hung, three day air dried beautiful tender fillet steak, cooked with shallot onion and thyme, topped with goose liver and caramelised hand picked Guernsey forest mushroom, sea salt, Guernsey butter, Chateau potatoes, flavoured with garlic and paprika, served with pomegranate and Madeira wine jus.

Welsh Rack of Lamb

Welsh mountain lamb marinated in sea salt, crushed pepper and fresh rosemary with roasted garlic, carrot and sweet sherry puree, crispy lyonnaise potatoes accompanied with caramelised shallot onions and thyme Madeira wine reduction.

Vegetable Wellington

Steamed local vegetables cooked with tomatoes, basil and fresh thyme, individually wrapped in filo and puff pastry cooked to perfection, served with popiet of spinach and lyonnaise potatoes served with tomato cappuccino garnished with fried leeks and micro herbs.

Please note - pre-booking and pre-orders required.