



DINE WITH WINE MENU

£59.95 for three courses

Dinner from 19.00 - 21.30

1 October - 31 October 2017

STARTERS

Frito-Misto – Panko crusted scallop, cod, tiger prawn and salmon

served with lime & wasabi mayonnaise

Mrs. Fiskens's chicken liver pate

served with toasted vanilla brioche and chunky chutney

Deep fried brie wedge

with chunky cranberry sauce and dressed rocket leaves

Cream of roasted butternut squash and rosemary

with chili oil drizzle

Wine: Melodias Trapiche, Pinot Grigio. Argentina

MAINS

6 Oz minute steak

served with fat chips, grilled tomato & Diane sauce

Tandoori chicken tikka skewers

with spiced Moroccan cous cous, coconut and tamarind curry

Oven roasted fillet of brill

with Asparagus risotto, stir fried Kale and beurre Caper

Vegetable madras curry

with steamed basmati rice and poppadum

Wine: Dudley stone, Cabernet Merlot. South Africa

DESSERTS

Apple Strudel

with lightly whipped Guernsey cream

Chocolate and nut pudding

with hot chocolate sauce

Two scoops of Guernsey Dairy ice cream

LGM cheese platter

served with celery, grapes and crackers

Wine: Harveys Bristol Cream. Sherry