

FATHER'S DAY MENU

£22.50 per person

Sunday 17 June 2018

STARTERS

Smoked salmon and prawn cocktail

with Marie Rose sauce and Avruga caviar

Ham hock and caper berry terrine

with chunky relish and aromatic herb oil

Smoked chicken

with an Asian noodle salad and soy sesame dressing

Trio of Galia melon

with cassis sorbet and raspberry coulis

Mediterranean vegetable and Borlotti bean minestrone soup

with parmesan croutons

MAINS

Roasted sirloin of Irish beef

with rosemary roasted potato, Yorkshire pudding, seasonal vegetables and red wine jus

Oven baked skate wing

with buttered parsley new potatoes and caper butter

Curled calamari, tiger prawns and asparagus aioli served on a herb risotto

Crispy confit of Guinea fowl leg

with red lentil and chorizo ragout and Burgundy jus

Grilled Halloumi cheese

served on a traditional Greek salad

DESSERTS

Dark chocolate Ganache Tart

with clotted Guernsey cream and stewed raspberries

Strawberry panacotta

with pistachio crumbs, fruit coulis

Meadow Court farmhouse cheese platter

with cheese crackers, celery and grapes and apricots

Warm baked apple pie

with Crème Anglaise

Duo of Guernsey Dairy ice cream

