



SEPTEMBER SAVERS MENU

£12.95 for two courses
£14.95 for three courses

1 - 30 September 2018

Lunch 12-2pm or early bird dinner 6-7pm

Available 7 days a week, excluding Sunday Lunch

STARTERS

Lemon and basil marinated chicken satay
with crispy noodle salad and chilli coriander dip

Prawn cocktail
with Marie Rose sauce and Avruga caviar

Trio of Galia melon wedges
with cassis sorbet

Cream of butternut squash soup
with rosemary croutons

Mrs Fiskens's Chicken liver pâté
with chunky chutney and toasted vanilla brioche

Duck and bamboo shoot spring rolls
with sweet and sour plum sauce

Panko crusted calamari rings
with lime mayonnaise

MAINS

Classic battered cod and chips
with mushy peas and tartare sauce

Perelle Sizzler sausages
with mashed potato and caramelized onion

Pork ribs
with lime juice and asian stew

Lamb tagine
with couscous and apricot

Crispy beef strips marinated with chilli and ginger
on green bean leaves and asian stew

Autumn vegetable strudel
with red cabbage sauerkraut and pepper extract

Pasta in almond pesto
with tomato basil sauce

DESSERTS

Eton Mess
with lime and crème fraiche

Plum and almond crumble
with crème Anglaise

LGM cheese platter
with crackers, celery, grapes and apricots

Two scoops of Guernsey Dairy ice cream

Raspberry and vanilla Pannacotta
with Crème de Menthe glaze

Hot chocolate and nut sponge pudding
with vanilla ice cream

Key lime pie
with Chantilly cream

