



MID-SUMMER DINNER MENU

£22.50 for three courses

1 July - 31 August 2018

Dinner 7-9.30pm

Available 7 days a week

STARTERS

Golden fried mini rustique Camembert
with apple and pecan nut salad, Cumberland sauce

**Cumin and coriander marinated
tiger prawn skewers**
with mint and cucumber raita

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

Cream of wild mushroom soup
with white truffle oil

MAINS

Grilled lamb chops
with creamed root mash and caramelised red onion jus

Glazed duck breast
with pomme puree, orange and tamarind glaze

Fillet of brill
with new potatoes, asparagus and caper butter

Rigatoni pasta with mushrooms
with a cheese sauce and basil

DESSERTS

Cherry clafoutis
with rum and raisin ice cream

Individual Eton Mess
with summer berry compote

Apple strudel
with Chantilly cream

LGM cheese platter
with crackers, celery, grapes and apricots

Duo of Guernsey Dairy ice cream

