



WINTER DINNER MENU

£22.45 per person

2 January - 28 February 2018

STARTERS

Smoked duck salad

with caramelised figs, pickled beetroot and a citrus dressing

Parma ham wrapped pork terrine

with cranberries and pistachio and a chilli and red pepper relish

Crab tartare and Balsamic flat cap mushrooms

with lime vinaigrette and caviar

Cream of curried carrot and coriander soup

with Guernsey cream, toasted cumin seeds

MAINS

Oven roasted canon of lamb

with a sweet potato fondant, Burgundy shallots and a rosemary jus

Crispy confit of wild Guinea fowl leg

with a spicy kidney bean and bell pepper ragout and a red wine reduction

Pan fried brill

with charred courgettes, baby potato ecrasse and a prawn meuniere

Roasted potato and Grana Padano gnocchi

with a chilli Arabiatta sauce

DESSERTS

Raspberry and coconut mousse

with a passion fruit sauce and fruit compote

Warm cranberry and caramel sponge

with Bailey's custard

White chocolate and strawberry cheesecake

with a berry compote

Duo of Guernsey Dairy ice creams

LGM cheese platter

with celery and grapes