



# WINTER WARMERS MENU

**£12.95** for two courses  
**£14.95** for three courses

2 January - 28 February 2018

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

Available 7 days a week, excluding Sunday Lunch

## STARTERS

### Classic prawn cocktail

with Marie Rose sauce and avruga caviar

### LGM coarse-cut pâté

with chunky chutney and Melba toast

### Panko crumbed mushrooms

with garlic mayonnaise and salad leaves

### Eggs Florentine

Poached egg, garlic spinach and English muffin topped with a warm hollandaise sauce

### Deep fried Brie wedge

wild rocket leaves and a cranberry relish

### Cream of curried carrot and coriander soup

Guernsey cream and toasted cumin seeds

## MAINS

### Hungarian beef Goulash

with sour cream dash and crispy garlic ciabatta

### Classic battered cod and chips

with mushy peas and tartare sauce

### Chicken Jalfarezi curry

with steamed basmati rice and poppadum

### Toad in the hole

smoked bacon and savoy cabbage with caramelized red onion gravy

### Bean sprouts and sweet pepper strudel

vinegar cured red cabbage with a vine tomato and basil sauce

### Guernsey cheddar cheese and onion pie

## DESSERTS

### Apple crumble

with vanilla ice cream

### Apricot jam glazed bread and butter pudding

### Winter spotted dick pudding

with golden syrup

### White chocolate and strawberry cheesecake

with a berry compote

### Duo of Guernsey Dairy ice creams