



The Food Co.

## Starters

Whipped beetroots, golden Guernsey goats cheese, walnut relish

Grilled courgettes, roasted peppers & pesto

Smoked salmon, confit shallots, crispy pancetta

Guernsey crab, shaved fennel, orange segments & citrus gel

Seared scallops, cauliflower puree, seaweed butter & confit chorizo

Bayonne ham, poached pears, wild rocket & aged balsamic

Farmhouse, toasted ciabatta, sundried tomato chutney

Glazed pork belly, apple & celeriac remoulade

## Mains

Half baked cauliflower, curried lentils, labneh & coriander oil

Baked sweet potato, greens, golden Guernsey goats cheese,  
roasted pepper & toasted seeds

Pan seared sea bass, cauliflower soubise, braised fennel &  
hazelnuts

Baked cod, herb gnocchi, roasted veg and red pepper sauce

Roasted salmon, herb crushed new potatoes, sundried tomato,  
butter sauce

Filet of beef, horseradish pomme pure, spinach, wild  
mushrooms, beef jus

Roasted turkey, roasties, sprouts & bacon, root veg, gravy

Corn fed chicken supreme, tarragon mash potato, smoked  
chicken bon bon



## Sweets

Ripple cranberry cheesecake, cranberry compote, vanilla tuille  
Passion fruit panna cotta, sable crumb, fresh raspberries  
Vanilla crème Brule, berries, lavender shortbread  
Praline dome and salted caramel sauce  
Rhubarb and custard trifle  
Classic sticky toffee pudding  
White chocolate and raspberry soufflé  
Selection of continental cheese, chutney, grapes & crackers

Freshly brewed bean 14 coffee and a selection of teas with  
chocolates