



WINTER WARMERS MENU

£12.95 for two courses
£14.95 for three courses

2 January - 28 February 2019

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

Toasted Focaccia

with hummus and olives

Roasted cauliflower soup

with parmesan crouton

Egg Florentine

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

Deep fried Brie wedge

with wild rocket leaves and cranberry relish

Panko crusted Thai style crab cakes

with chilli and coriander sauce

MAINS

8 hour slow-roast Lamb

with grainy mustard mash and spearmint jus

Classic battered cod and chips

with mushy peas and tartare sauce

Chicken hot pot stew

with steamed Basmati rice

Toad in the Hole

with smoked bacon and savoy cabbage and caramelized red onion gravy

Bean sprouts and sweet pepper strudel

with vinegar cured red cabbage and vine tomato and basil sauce

Fish pie

with Cod, Salmon, smoked Haddock and Prawns, peas, chive and spring onions served with cheese mash

Guernsey cheddar cheese and onion pie

DESSERTS

Apple and cinnamon strudel

with raspberry ripple ice cream

Apricot jam glazed bread and butter pudding

with Madagascar vanilla ice cream

Winter spotted Dick pudding

with Golden Syrup

White chocolate and strawberry cheesecake

with berry compote

Hot chocolate nut Pudding

with Crème Anglaise

Upside down Pudding

with pineapple and cherries topped with cream

Duo of Guernsey Dairy ice cream