

# LOBSTER & GRILL EVENING PARTY MENU

## LOBSTER BISQUE

HAND DIVED GUERNSEY SCALLOPS, BLACK PUDDING  
caramelised apple, lime & chilli dressing

CRISPY SHREDDED DUCK  
plum sauce, cucumber, spring onions

GUERNSEY CRAB THERMIDOR  
mixed leaves & lemon

MESCLUN SALAD (V)  
fresh beetroot, walnuts, honey & citrus dressing



PAN FRIED GUERNSEY SEABASS  
asparagus veloute, spinach leaves, fondant potato

7oz CHAR GRILLED PRIME IRISH RIBEYE  
French fries, bearnaise sauce

SLOW ROASTED PORK BELLY  
honey glazed with dauphinoise potatoes & green beans

CHICKEN SALTIMBOCCA  
wild sage, Parma ham crisp, roasted Guernsey new potatoes  
spinach & rustic Provencal sauce

PENNE PASTA & WILD MUSHROOM GRATIN (V)  
dressed mixed salad

**ROASTED LOBSTER**  
garlic butter or cold with mayonnaise  
new potatoes, mixed salad (£7.50 supplement)



CHOICE FROM OUR DESSERT MENU



FRESH BEAN 14 FILTER COFFEE  
roasted and ground in Guernsey

£27.50