

TABLE D'HOTE MENU

£20 for 3 Courses

STARTERS



SOUP OF THE DAY

Please ask for today's Homemade Soup, served with a Freshly Baked Roll & Guernsey Butter



SEAFOOD COCKTAIL

Crisp Mixed Salad, Succulent Seafood bound in a Homemade Cocktail Sauce



CAULIFLOWER MANCHURIAN

Deep fried & crispy Cauliflower in a hot Chilli Sauce with Spring Onion & Coriander



CHICKEN LIVER PATE

Plum & Ginger Chutney, Toast

MAIN COURSES



STIR FRY VEG/CHICKEN

Crisp Mixed Peppers, Mushrooms & Onion in today's Special Stir Fry Sauce



INDIAN BUTTER CHICKEN

Created from scratch with our own unique blend of spices! With Basmati Rice, Pitta Bread & Mango Chutney



CAJUN SALMON

Julienne Vegetables, Wheat Noodles, Cajun Style Sauce



PORK CHOPS

with Glazed Carrots & Parsnips, Guernsey Mash and a Roquette Cider Jus

DESSERTS



BROWNIE

Rich gooey Brownie with Chocolate Chips & Vanilla Ice Cream



CHEESECAKE

Please ask for our Special Cheesecake of the day served with Guernsey Double Cream



STICKY TOFFEE PUDDING

The Classic! With Guernsey Custard



SELECTION OF ICE CREAM & SORBET

Ask for today's choice of 3



FOOD ALLERGIES



Gluten



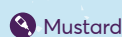
Crustaceans



Fish



Milk



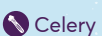
Mustard



Peanuts



Soya



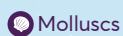
Celery



Eggs



Lupin



Molluscs



Nuts



Sesame Seeds



Sulphur Dioxide

 MOST OF OUR DISHES CAN BE MADE **GLUTEN FREE.**