

Table d'hôte

£50.00



Canapes

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## Starter

### **Cured Salmon Gravlax**

Shrimp mousse, gin infused cucumber, malted crackers

### **Ham Hock Terrine**

Watercress, mustard sauce, pickled red cabbage  
granary toast

## Soup of the day

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Main

Local Catch

Potato & Leek Rostie, Slow Roast Cherry Tomatoes, Spinach, Mussels, Lemon & Caper
Butter

Spiced Cauliflower

Roast Carrot, Red Pepper Puree, Chimichurri Dressing

Fillet Steak

Dauphinoise Potatoes, Wild Mushrooms, Tenderstem Broccoli, Red Wine Jus

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## Dessert

### **Dark Chocolate Marquise**

Blood orange sorbet, pistachios, fresh raspberries

### **Vanilla & Mango Panna Cotta**

White chocolate, toasted coconut

### **Cheese board**

### **Guernsey Ice Creams or Sorbets**

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Coffee or Tea & Petit Fours

Served in Smugglers bar