

AT THE OLD GOVERNMENT HOUSE

MOTHER'S DAY MENU
SUNDAY, 30TH MARCH 2025
£60 per person

AMUSE BOUCHE

STARTER

CRISPY DUCK CROQUETTES

Saffron aioli, pomegranate gastrique, micro rocket salad

SEARED GUERNSEY SCALLOPS (GF) ♻️

Wild garlic purée, pickled apple ribbons, Roquettes cider reduction

TWICE BAKED GUERNSEY SMOKED CHEDDAR SOUFFLÉ ♻️

Leek and black truffle essence

CARROT AND SEA HERB TARTARE (VG) ♻️

Toasted sunflower seeds, dill oil

MAIN COURSE

DEBONED HERB CRUSTED ROAST LEG OF LAMB (GFO) ♻️

Minted pea purée, rosemary infused red wine jus

STUFFED GUERNSEY PORK LOIN ♻️

Caramelised onions, roasted heirloom carrots, rhubarb gastrique

BUTTER POACHED GUERNSEY TURBOT (GF) ♻️

Baby potatoes, sprouting broccoli, chamomile beurre blanc

WILD MUSHROOM PITHIVIER (VG)

Chestnuts, caramelised onions, braised leeks, elderflower jus

All main courses are served with bowls of roast potatoes and buttered seasonal vegetables

DESSERT

GUERNSEY GÂCHE FRENCH TOAST ♻️

Poached pear, honeycomb ice cream

SPICED CHOCOLATE AND SEA SALT TART ♻️

Rosemary crème fraîche

LEMON VERBENA AND BLOOD ORANGE PAVLOVA (VG) ♻️

Guernsey cream, pink peppercorn

SELECTION OF BRITISH AND CONTINENTAL CHEESE (GFO) ♻️

Biscuits, celery, grapes, homemade chutney

(VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available

♻️ *All dishes include products locally grown, caught, reared or produced.*

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

A discretionary 12.5% service charge will be added to all food and beverage bills.