

AT THE OLD GOVERNMENT HOUSE

CHEF'S CHOICE MENU

3 COURSES - £42 per person

2 COURSES - £35 per person

STARTERS

CHICKEN COBB SALAD (GFO)

Blue cheese and honey dressing

GUERNSEY CRAB CROQUETTE 🍴

Mild Thai-spiced green curry sauce

CHARRED HARISSA-SPICED CAULIFLOWER (VG)

Hummus, crispy chickpeas, rocket pistou

TOMATO AND FETA TART (V)

Apple, avocado, roasted tomato and almond dressing

MAIN COURSES

PORK LOIN STEAK (GF) 🍴

Smoked bacon mash, grilled peppered cucumber, buttered spring greens, Szechuan pepper jus

BUTTER CHICKEN CURRY 🍴

Basmati rice, poppadom, chutney, raita

CREAMY PRAWN PASTA (GFO) 🍴

Oven dried tomatoes, crispy samphire, Parmesan, white wine and garlic cream

SESAME AND CORIANDER GLAZED TOFU (VG)

Egyptian-spiced couscous, soy and ginger dressing

DESSERTS

LEMON TART 🍴

Torched meringue, pineapple and passion fruit salsa

STEAMED ORANGE SPONGE (GF, VG)

Dark chocolate sauce, vanilla ice cream

ICED YOGHURT AND HONEY PARFAIT 🍴

Poached rhubarb, oat granola

SELECTION OF BRITISH AND CONTINENTAL CHEESE 🍴

Biscuits, grapes, homemade chutney

(V) Vegetarian | (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.