

AT THE OLD GOVERNMENT HOUSE

VALENTINE'S DAY MENU

Dinner - Friday, 14th and Saturday, 15th February 2025

Lunch - Sunday, 16th February 2025

£67.50 per person

AMUSE BOUCHE

STARTER

ROASTED SWEDE, THYME AND GARLIC VELOUTÉ (VG)

Celeriac crisps

PRESSED DUCK AND PORK TERRINE

Chicory and sprouting broccoli salad

GUERNSEY SHELLFISH TORTELLINI 🍷

Caviar and parsley cream sauce

BAKED CAMEMBERT TO SHARE (V) 🍷

Homemade pickles, Melba toast, Rocquette cider chutney

MAIN COURSE

HERB CRUSTED LOIN OF VENISON TO SHARE

Celeriac purée, panaché of Tenderstem broccoli, baby leeks and Jerusalem artichoke, pomegranate and venison jus

DUO OF CORNFED CHICKEN 🍷

Truffle scented pomme purée, sautéed wild mushrooms and spinach, Sauternes sauce

STEAMED LEMON SOLE 🍷

Scallop mousse, shellfish fricassée, braised kale and shallots, lemon butter sauce

BUTTERNUT SQUASH, SPINACH AND FETA RAVIOLI (VG)

Crispy sage, toasted pumpkin seeds, blood orange sauce

DESSERT

ASSIETTE OF CHOCOLATE TO SHARE 🍷

Dark chocolate and blood orange mousse, Baileys and white chocolate cheesecake, Rocky Road macaron, Frangelico scented Nutella ice cream

STAR ANISE POACHED PINEAPPLE (VG)

Black sesame tuille, coconut ice cream, pineapple and chilli gel

BANOFFEE SOUFFLÉ 🍷

Butterscotch sauce, Guernsey vanilla ice cream

Please allow 20 minutes

SELECTION OF LOCAL AND CONTINENTAL CHEESE 🍷

Biscuits, celery, grapes, Rocquette cider chutney

(V) Vegetarian | (VG) Vegan

🍷 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.