

ST PIERRE PARK  
— HOTEL, SPA & GOLF RESORT —

## Banqueting Menu E

Guernsey Crab

*Pickled cucumber, avocado, sorrel, sour dough croute*

DF / GF = no croute

Baked 'Girard' Goats Cheese

*Fig chutney, tomato, ciabatta croute, pea shoots*

GF = no ciabatta

Select Game Terrine

*Red pepper & beetroot relish, parsnip crisps, mixed leaf*

GF / DF

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Herb Crusted Rack of Lamb

*Burnt onion, crushed new potatoes, roasted carrot, braised chicory, rosemary jus*

GF + DF = no crust on lamb

Fillet of Halibut

*Cockle, prawn, spring onion & sorrel risotto, garlic & parsley oil*

GF / DF = no parmesan

Squash & goats cheese Wellington

*Spinach, salt baked swede, port sauce*

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Chocolate Tart

*Chantilly, cocoa nib tuile, passion fruit gel*

Gin & Elderflower Cheesecake

*Elderflower & mint glazed strawberries, Guernsey cream*

British Isles Cheese Platter

*Real ale chutney, grapes, celery, crackers*

GF

**£54.50 per person**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team