



# THE ISLANDS OF GUERNSEY FOOD FESTIVAL - APRIL 2026

A CELEBRATION OF GUERNSEY PRODUCE

Menu available Monday - Saturday inclusive for lunch and dinner



## Trio of local seafood

Guernsey Chancre crabmeat with a lime crème fraiche, watermelon, basil, strawberry & caramelised citrus salad,  
Wheadon's yuzu & lemongrass gin & Guernsey chilli spiced ceviche of local water scallop,  
Herm Island oyster 'au Natural' (C,D,Mo,SD) (GF)

## Jason's ham

pressed terrine of locally reared ham, hedge veg piccalilli,  
crispy pork nugget, Bayeux mustard gratin,  
green pea & ham velouté (D,E,Mu,SD) (GF)

## Royal Golden Guernsey goat's cheese mini 'tea'

Girard's Farm goat's cheese & red onion jam scone,  
locally grown beetroot & cucumber Senner's finger sandwich, asparagus tartlet,  
Sencha kombucha tea (D,E,G)

all served with La Fregate homemade breads & Guernsey Dairy butter (D,G) (DFO) (GFO)

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## La Fregate fisherman's plate

local water monkfish tail, sea bass & brill fillet cooked in Guernsey butter,  
seared hand dived scallops, steamed asparagus tips & crushed new season potatoes with chives,  
Guernsey Chancre crabmeat & lobster beurre blanc (C,D,F,G,SD)

## Beef 'Doubles'

grilled beef fillet medallion & braised brisket of retired Guernsey dairy beef, red wine jus,  
Cowley's Farm Boulangère potatoes, Portobello mushroom, braised carrot, greens,  
Béarnaise sauce (D,E,Mu,SD) (GF)

## Saumur gougères

Les Rouvets Dairy artisan Bllu au Saumur cheese gougères,  
hedgerow vegetable & chick pea ratatouille, char grilled egg plant, zucchini & capsicum,  
red bell pepper puree (V) (D,E,G)

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## Chef's festival platter of mini desserts inspired from Guernsey Dairy produce

Randalls' 'Gold Bug' artisan botanical rum & golden raisin crème brûlée / Rocquette Cider & garden apple cheesecake  
rhubarb panna cotta / deep fried custard / Senner's brown bread ice cream, sauce Guernésiais (D,E,G)

## Selection of Bailiwick cheese

Beverley's 'Caillébottes et lait sur' collection & Girard's Royal Golden Guernsey goat's cheese,  
GY1 honey and butter oatcakes, La Fregate tomato & pepper chutney (Ce,D,G,Mu,SD) (GFO) (DFO)

**LUNCH 2 COURSE 34.50 ~ 3 COURSE 41.50     DINNER 2 COURSE 40.50 ~ 3 COURSE 47.50**

**A selection of Coffee, Teas & Fruit Infusions available with La Fregate chocolate truffle**

from an additional 4.50 (D,S) (GF)

Allergen and dietary key:

C Crustaceans, Ce Celery, D Dairy, E Egg, F Fish, G Gluten, L Lupin, Mo Molluscs,  
Mu Mustard, N Nuts, P Peanuts, S Soya, SD Sulphur Dioxide, Se Sesame Seeds  
DF Dairy Free, DFO Dairy Free Option, GF Gluten Free, GFO Gluten Free Option

A discretionary 10% service charge to be added to all food and beverage bills.

