

THE OLD GOVERNMENT HOUSE

GLOBAL COLLECTION FESTIVAL

29TH – 31ST OCTOBER 2026

3 COURSES - £49

2 COURSES - £40

TO BEGIN

CHICKEN LIVER PARFAIT (GFO) 

Cherry gel, toasted almond crumb, herb salad, grilled sourdough

CRAB AND HERB BONBONS 

Lemon & garlic aioli

HEIRLOOM TOMATO SALAD (VG, GF) 

Basil & strawberry salad, aged vinegar

SIGNATURE MAINS

CLASSIC FISH AND CHIPS (GFO) 

Beer battered cod fillet, rustic chips, minted peas, caramelised lemon

CORNFED CHICKEN SUPREME (GF) 

Potato & wild mushroom fricassée, sautéed potatoes, light tarragon cream sauce

HOISIN-GLAZED ROASTED COURGETTES (VG)

Romesco sauce, carrot purée, crispy shallots, toasted chickpeas & pine nuts

TO FINISH

BEA TOLLMANS BAKED VANILLA CHEESECAKE (V)  

Seasonal fruit coulis

SEASONAL FRESH FRUIT PAVLOVA (VG)

Berry gel, dehydrated mango

SELECTION OF ICE CREAM AND SORBETS (GF) 

Please ask a member of the team for today's flavours

(V) Vegetarian | (VG) Vegan | (GF) Gluten-free | (GFO) Gluten-free option available

 A favourite signature dish of Mrs T, our Founder.

 Dishes have been made using local Guernsey produce

Executive Head Chef, Prenolan Naidoo

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.

A service charge of 12.5% will be added to your final bill.