

The Old Government House Hotel and Spa



The Brasserie

Starters

Sesame fried spring chicken with baby bok choy in spiced sweet & sour sauce	£7.50
Smoked salmon, steamed crevettes, crab mayonnaise and Oysters served with a Marie Rose sauce	£9.00/£18.00
Salad of Parma ham, asparagus spears, roasted pepper, sun dried tomatoes	£8.50
Bea's chicken noodle soup	£7.00
Garlic tiger prawns with citrus salad and mint vinaigrette	£12.50
Half a dozen Herm oysters with red wine shallot vinaigrette and fresh lemon	£12.00
Lobster and prawn cocktail served on Guernsey leaves, Marie Rose sauce	£18.00

Fish and Meats

Battered fish and chips, tartare sauce and lemon	£14.50
Spiced tiger prawn stroganoff, bell peppers, wild mushrooms, sour cream, parsley & wild rice	£17.50
Channel Island moules marinière, garlic, cream and sorrel sauce & French fries	£14.50
Bea's duck cottage pie with green bean fricassée and a light gravy	£15.50
Blackened chilli Forest Stores pork belly on creamed potatoes, savoy cabbage and a grain mustard sauce	£15.00

Vegetarian

Brie and cranberry parcel with Guernsey leaves and walnut dressing	£8.50
Chilled gazpacho soup, garlic & parsley croutons, basil oil	£7.00
Vegetable primavera, Chantenay carrots, button onions, cherry tomatoes, spinach, herbs and citrus cream	£7.50/£15.00
Oven baked goats' cheese, sweetcorn & spring onion risotto, parmesan flakes and balsamic reduction	£7.50

Grill Section

Marinated lamb chops	£17.00
Fish of the day	£18.50
Chargrilled 8oz sirloin steak	£20.00
All served with French fries or mashed potato, vine cherry tomatoes and green vegetables	
Your choice of sauce (Béarnaise, green peppercorn, wild rosemary jus, hollandaise or garlic parsley cream)	£1.75 each

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Side Orders

Potatoes £4.00

French fries
Lyonnaise
Creamy mash
Parsley new potatoes

Vegetables £3.75

Sautéed button mushrooms
Mixed vegetables
Green beans

Salads £3.75

Mixed
Green
Tomato and basil

Spinach £4.25

Cream or plain spinach

Desserts

Sticky toffee pudding with honeycomb ice cream	£7.50
Vanilla rice pudding with salted caramel sauce and caramelised nuts	£7.50
Bea's cheesecake with strawberry ice cream	£8.00
Chocolate and praline fondant with banana sorbet	£8.50
Chocolate sundae served with chocolate brownies, rich chocolate sauce and marshmallows	£8.00
Blueberry and pear crumble with cinnamon ice cream	£7.50
Selection of homemade ice cream and sorbet Ice creams; peppermint, malteaser, strawberry, chocolate, vanilla, rum & raisin and cinnamon Sorbetes; banana, raspberry, lemon and mint	£6.50
Selection of cheese with homemade chutney and biscuits	£9.00

Please be aware that some of our dishes may contain traces of nuts
We only use fish that comes from well-managed, sustainable stocks and that are recommended by the Marine Conservation Society

You may also like to try The Curry Room, our new authentic Indian Cuisine restaurant.
Please let us know if you have any special dietary requirements or alternatively if there is a dish that is not on the menu I would be happy to discuss this with you.

All food and beverage prices are subject to a 10% discretionary service charge.