



★★★★★
THE OLD GOVERNMENT HOUSE
HOTEL & SPA



CHEF'S CHOICE MENU

TWO COURSES - £25

THREE COURSES - £30

STARTERS

ROASTED WINTER ROOT VEGETABLE SOUP (v, vg)

parsnip crisp

CRAB RAVIOLI

butternut squash purée, saffron cream

SMOKED DUCK BREAST AND CONFIT PIGEON

artichoke purée, crispy bacon

GRILLED GOATS' CHEESE (v, vegan option available)

beetroot tartare, orange salsa

MAIN COURSE

SOUS VIDE VENISON

sweet potato purée, puy lentils, pan jus

BEEF MEDALLIONS

wholegrain mash, cauliflower, mushroom café au lait

HERB CRUSTED COD

seafood bouillabaisse, samphire

MUSHROOM AND CREAMED LEEK GNOCCHI (v, vegan option available)

Parmesan tuile, rocket

DESSERTS

SOUFFLE OF THE DAY

Guernsey ice cream

CLASSIC CRÈME BRÛLÉE

shortbread biscuit

STICKY TOFFEE PUDDING

salted caramel sauce, Guernsey ice cream

SELECTION OF BRITISH AND CONTINENTAL CHEESE

celery, grapes, biscuits, homemade chutney

v = vegetarian; ve = vegan

*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 10% service charge will be added to all food and beverage bills