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THE OLD GOVERNMENT HOUSE
HOTEL & SPA



CHEF'S CHOICE MENU

3 COURSES - £40

2 COURSES - £35

STARTERS

SOUP OF THE DAY (veo, gfo)
homemade bread

LOCAL CHANCRE CRAB RISOTTO (gfo, dfo)
garden peas, chives

GARLIC CREAM PRAWNS (gfo, dfo)
coconut crumb, toasted bruschetta

ROASTED BEETROOT & GRILLED VEGETABLE SALAD (v, gf, veo)
mixed baby leaves, marinated haloumi

MAIN COURSES

BBQ BRAISED BRISKET (gfo)
broccoli slaw, hand cut chips

SLOW ROASTED BELLY PORK (gf, df)
Waldorf salad, apple purée

GUERNSEY WHITING (gf, dfo)
sautéed spinach, oven roasted tomatoes, white wine cream sauce

COCONUT & ALMOND VEGETABLE KORMA (v, gf, df)
basmati rice, apricot chutney

DESSERTS

DARK CHOCOLATE FONDANT (dfo)
Guernsey vanilla ice cream

HAZELNUT MOUSSE (gf)
crushed nuts, pistachio ice cream

PASSIONFRUIT PANNA COTTA (gf, df)
seasonal fruit salsa, mint syrup

SELECTION OF HOMEMADE SORBET OR GUERNSEY ICE CREAM (gf, dfo)
please ask a member of the team for today's flavours

*v = vegetarian; ve = vegan; gf = gluten free; df = dairy free
veo, gfo, dfo = vegan, gluten free and dairy free options are available*

*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 12.5% service charge will be added to all food and beverage bills