

Winter Open Show After Show Dinner Les Rocquettes Hotel, 8pm

Tennerfest Menu

SOUP DU JOUR

Fresh seasonal soup made daily with rustic bread

PORT CHICKEN LIVER PARFAIT

Red onion marmalade and sliced sweet brioche

MOULES MARINIÈRE

Shallots, white wine and cream sauce

SUN-DRIED TOMATO & GOAT'S CHEESE SPRING ROLL(V)

With tahini aubergine & dressed salad leaves



INDIAN PLATTER

Tandoori chicken, ghana gobi, onion bhaji, vegetable samosa and braised Indian rice.

BALSAMIC RIBEYE

With baked tomato and béarnaise sauce

RED PEPPER AND SPINACH TARTLET (V)

Sultana & onion confit with dressed seasonal salad

BAKED FILET OF POLLOCK

With Chablis beurre blanc



GLAZED LEMON AND LIME TART

With Hechet raspberry sorbet

CHOCOLATE BROWNIE

Chocolate sauce & fresh Guernsey cream

CARAMEL DELICE

Coffee syrup & anglaise sauce



2 courses - £12.50 2 course

3 courses - £15.00



Choices to Debbie Ingrouille (debbieingrouille59@gmail.com or 07781 154305)
as soon as possible please, together with any special dietary needs.