



FAIRTRADE
FOUNDATION

Fair Trade Menu

From 27th February until 11th of March 2017

1 Course: £ 9.95 / 2 Course: 12.95 / 3 Course: 15.95

Alligator Spread

Alligator Pear "Avocado" and chick peas crunched together as a tangy Mexican spread served with Tortilla chips

Jubilee Salad

Cooked corn fed chicken in a fruity and exotic sauce

Local peppered Smoked Mackerel Pate

with crusty bread

Caldo Verde

Spring cabbage soup with local sausage meat and potatoes

Guernsey Bean Jar

Local Beef, Pork, Haricot bean and vegetable stew served with crusty bread

Murgh Makhani

Indian butter chicken with basmati rice

Baked local Pollock in Coconut and Lime

Served with braised rice and broccoli

Roasted Butternut Squash Risotto

With sage, parmesan and fried wild rocket lettuce

Nutty Chocolate and Coffee Brownie

With Guernsey ice cream

Banana Rumba

Banana topped with Caribbean rum mousse and crushed stem ginger biscuit

All Dishes use mainly local and Fair Trade Ingredients

Menu Ideas come from Fair Trade Book

