

FAIRTRADE FORTNIGHT
25 FEBRUARY – 10 MARCH



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All our dishes are made by using as much as sourceable Fairtrade and Premium local produce by Wallow Farmstead, Guernsey Lamb, Milton Produce, Golden Guernsey Goats Cheese, Cimandis and Manofarm

Starter

Wallow Farmstead Charcuterie Platter

Crab Melts

Traditional Guernsey Bean Jar

Honey Glazed Goats Cheese with a Strawberry Salad

Mains

Guernsey Mutton Hot Pot

Steamed Fillet of Bream with Guernsey Oysters, Tomato, Cucumber Salad and Guernsey Herbed Gnocchi

Spiced Sausages, Sweet Potato Mash and Caramelized Onions

Butternut Squash Risotto, Pine Nuts, Sprinkled with Girard Goats Cheese

Desserts

Chocolate Brownie with Guernsey Vanilla Ice Cream

Caramelized Gache and Guernsey Butter Pudding

Duo of Cheese

Smoked Guernsey Cheddar and Girard Goats Cheese served with Rocquettes
Apple Chutney

Fairtrade Coffee and Tea

1 course at £13.95

2 courses at £16.95

3 courses at £20.95

