

## The Oak Restaurant and Johnson Suite Menu Planner

When choosing from the menu planner please note  
only 3 starters, 3 Main courses and 3 dessert courses for each party.

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### Cold Starters

A Rose of Seasonal Melon with:  
Tropical Fruit and Orange Sorbet (V)  
Salt water Prawns, Marie Rose Sauce ,Cracked Black Pepper  
Parma Ham and Homemade Seasonal Chutney

Oak Smoked Salmon Simply served with onions, capers, lemon and brown bread

Tian of Local Crab Meat  
With a mango salsa

Ham Hock Persil Terrine  
Homemade course pate, piccalilli and crusty bread

Smooth Liver Pate  
Served with crusty bread and a red onion marmalade

Creamed Stilton and Port in a Sweet Poached Pear (v)  
With a light pye lentil dressing

Smoked Trout  
with a New Potatoes, Horseradish, Crème Fraise and Spring Onion Salad

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### Hot Starters

Filo Basket Filled  
With A Wild Mushroom and Tarragon Stew (V)

Teriyaki Chicken Spring Rolls  
with a Sweet Chilli Dipping Sauce

Salmon and Basil Fishcakes  
Served with a sweet chilli jam

Butternut Squash and Guernsey Herb Risotto (V)

A Wedge of Brie Coated In a Lemon Scented Pin Oat Crumb  
Served With A Guernsey Tomato Dressing (V)

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### Soup

Roasted Guernsey Tomatoes and Red Onion with Basil Oil

Channel Island Broth (a mix of Beanjar and Scotch Broth)

Button Mushroom, Tarragon and Jerez Sherry

Broccoli Topped With Chantilly Cream and Toasted Almonds

Minestrone with Shavings of Fresh Parmesan

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### Sorbets

If you require a sorbet course we can provide a variety of flavours  
to clean the palate at a cost per person of £1.50

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### Main Courses

#### Meat

Turkey  
Served with chipolatas, chestnut stuffing and cranberry sauce

Chicken  
Served with sage and onion stuffing and a redcurrant sauce

Sirloin of Beef  
With yorkshire pudding and horseradish sauce

Loin of Pork  
Served with apple sauce and a cider gravy

Loin of Lamb  
Served with an apricot stuffing and mint jus

Fillet Steak Gratin (7 Oz Uncooked)  
Sirloin Steak (8 Oz)  
Both served with a choice of one sauce per function:  
Peppercorn /Mushroom / Garlic butter / Stilton Butter

Pan Roasted Four Bone Rack of Lamb  
On a dauphine potato cake with a port and redcurrant jus

Spiced Lamb Shank  
Slow roasted and served with a rich gravy

Tenderloin of Pork  
Wrapped in pancetta and served with a rhubarb and apple compote

Spiced Duck Breast  
With an orange and berry sauce

Chicken Wellington  
A corn fed breast wrapped in smoked bacon with a mushroom farci and enclosed in a puff pastry

#### **Fish**

Line Caught Guernsey Sea bass served with a choice of sauces

Grilled Darned Of Salmon  
With a herb crust and lime and lemon butter

Halibut Bourguignon A rich red wine sauce with shallots and smoked bacon lardoons

Poached Fillet of Plaice  
Stuffed with a spinach and shallot farce glazed with a rich hollandaise

**Vegetarian Options**  
(One Vegetarian Choice per Menu)

Linguine with Pea and Mint Pesto with Garlic Herb Focaccia

Wild Mushroom Stroganoff  
With steamed Basmati rice

Butternut Squash and Guernsey Herb Risotto

All main dishes are served with vegetable and potatoes

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#### **Desserts**

Homemade Toffee Pudding with Treacle Sauce  
and Vanilla Ice Cream

Fresh Fruit Salad With Fruit Sorbet

Homemade Chocolate Brownie  
with Pistachio Ice Cream and Chocolate Sauce

Lemon and Lime Tartlet Topped With Berry Sorbet  
Strawberry Cheesecake Served With Fruit Coulis

Banana Spring Roll  
with Chocolate Sauce and Mango Compote

'Chantilly' Mini Profiteroles Served  
With Toffee Sauce

Cheese and Biscuits

Coffee and Teas with Chocolate Mints

Coffee and Brandy

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**Your contact: Calum Le Noury**

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