

## Tennerfest Menu

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White Haricot Bean and Chorizo Soup  
with crusty bread

Homemade Pork Rilette  
Seasonal Guernsey cider apple chutney, toasted Guernsey gache

Cajun Baby Prawn Caesar Salad  
Romaine lettuce, herb garlic croutons, fresh Parmesan shavings and Caesar dressing

(V) - Butternut Risotto Cake  
Smoky Mediterranean vegetable and olive tapenade

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Grilled 7oz. Rib-Eye Steak  
Café de Paris butter, baked tomato and French fries

Baked Chicken Breast Stuffed with Smoked Mozzarella  
Roasted tomato risotto, basil emulsion and balsamic reduction

Oriental Light Red Seafood Curry  
Aromatic Thai red curry paste, coconut milk, fresh coriander and steamed Basmati rice

(V) – Five Vegetable Moroccan Tajine  
Sweet Ras el Hanout spices and raisin-braised couscous

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Caramelised Pineapple and Ginger Upside-Down Cake  
Butterscotch sauce and Guernsey cream

Spiced Poached Pear  
Granola biscotti and Calvados granita

Coffee Custard Tart  
Le Hechet Farm chocolate ice cream

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Menu available from October 1<sup>st</sup> to November 11<sup>th</sup> 2019

Lunch – 12.00pm to 2.00pm and Dinner – 6.30pm to 9.30pm

2 Courses: £12.50 | 3 Courses: £17.50

Les Rocquettes Hotel, Les Gravees, St Peter Port, Guernsey. GY1 1RN.

Bookings - Tel: +44 (0)1481 722146