

# SPRING MENU

**Dinner** 19.00 - 21.30

2 courses £18.50 3 courses £25.00

## STARTERS

# Chef's Homemade Soup of the Day (GF+Vegan)\*

Guernsey butter & homemade bread

### Caesar Salad (GF)\*

Classic tossed leaves in a garlic caesar dressing, crunchy croutons, shaved parmesan

Add chicken £2.50

## Thai-Style Mussels (DF.GF)

Lemongrass, coconut milk.

## Caprese Salad (V,GF)\*

Tomatoes, mozzarella, basil, olive oil & balsamic drizzle

### House Smoked Mackerel Pate (GF)\*

Toasted bloomer, lemon & watercress salad

### Beef Carpaccio (GF)

Rocket, lemon and olive oil dressing, parmesan shavings

## MAINS

## Herb Marinated Lamb Rib Chops (GF)

Sautéed spinach, sweet potato mash & rosemary jus

## Traditional Fish 'n Chips\*

Tartare sauce, mushy peas

### Local Fish of the Day (GF, DF)

Crushed new potatoes

## Honey Glazed Chicken Breast (GF+DF) \*

Lemon, thyme, & pomme anna potatoes

### Pan Roasted Skate Wing (GF+DF)\*

Celeriac purée, crisp kale, caper & butter dressing

## Mediterranean Roasted Vegetable Strudel (V. Vegan)\*

Tomato sauce & mixed salad

## Curried Chickpeas & Spinach (vegan+ GF)\*

Tomato & buckwheats

#### Pork Schnitzel\*

Warm potato salad, tomato & caper sauce

### Classic Ratatouille (Vegan+GF)\*

Aubergine, courgette, peppers & vegan cheese

### DESSERTS

### Raspberry Tart (Vegan)

## Strawberry and Pistachio Mousse

Red berry gelée

## Sticky Toffee Pudding\*

Butterscotch sauce, double cream

### Rhubarb & Ginger Crumble

Vanilla ice cream

## Eton Mess (GF)\*

Berry compote, whipped guernsey cream, meringue & fresh berries

Dishes marked \* are included on the Lunch and Early Bird Dinner Menu. Available 12.00 - 14.00 and 19.00 - 21.30

### Selection of Ice Cream (GF)\*

Two scoops of your choices
Please ask your server for the selection
Vegan options available

## Selection of our Sorbet (Vegan+GF)\*

Raspberry, passion fruit, lemon, mango with shortbread biscuit

La Grande Mare

HOTEL, GOLF & COUNTRY CLUB

A place for everyone