



UIM World Offshore Championship Guernsey 2014
At the Old Government House Hotel
St Peter Port, Guernsey

Roasted Guernsey tomato soup (v)

basil pesto and Parmesan crostini

Ham hock terrine

vegetables, minted yoghurt and Guernsey leaves

Guernsey lobster and prawn cocktail



Fillet of beef Wellington (served medium)

mushroom duxelle and baby spinach served with a Port wine sauce

Pan seared fillet of sea bass

lemongrass, tomato concasse and chives

Wild mushroom risotto (V)

asparagus and port reduction



Assiette Gourmande

*Black Forest gâteau, vanilla pannacotta, tropical fruit nougat
and chilli passion fruit sorbet*

Trio of cheese

Stilton, Guernsey mature Cheddar and Camembert

*truffle honey, Port jelly, red pepper chutney, pickled walnuts
and a selection of homemade biscuits*



Filter Coffee or Tea

Petits Fours