



CONSERVATORY

RESTAURANT

October's Table D'Hôte Dinner Menu

Available Friday and Saturday evenings

Smoked Salmon and Prawn Parcel (GF)

guacamole, Marie Rose sauce

Venison Terrine (GF)

Waldorf salad, Cumberland sauce

Boxty Pancake (GF)

soft scrambled egg, cockles and roasted pepper

Duck Spring Rolls

hoisin dip

Caramelised Onion, Fig and Brie Tart (V)

peppery rocket leaves, candied pecan nuts, walnut dressing

Deep-fried Avocado Wedges (V)

coated in smoked paprika with tomato salsa and ranch dip

Soup of the Day (GF) (V)

Grilled Rib Eye Steak (GF available)

cherry vine tomatoes, Spanish fried onions, cracked pepper and red wine sauce with hand-cut chips

Stuffed Fillet of Pork (GF available)

sausage meat farce, wrapped in streaky smoked bacon, Guernsey butter mash potato

Bengali Butter Chicken (GF)

braised turmeric rice

Honey and Orange Fillet of Sea Bass (GF)

lentil bean chilli

Fillet of Plaice "Breton" (GF)

creamy mushroom and prawn Sauce, crushed potatoes

Stuffed Acorn Squash (GF) (Vegan)

with hazelnut quinoa and kale

All Dishes Accompanied by Cauliflower Cheese

Austrian Apple Strudel, Vanilla Sauce

Rocky Road Cheesecake

Autumn Berry Eaton Mess (GF)

Selection of Guernsey, British and European Cheese (GF available)

3 courses £20.00 | 2 courses £17.50

SPECIAL OVERNIGHT STAY OFFER AT MOORES HOTEL

Stay overnight for only £110 based on two people sharing a room, inclusive of dinner and breakfast staying in a Standard Room (£130 for a Superior Room)

To book please call: 724452 or email: manager@mooresguernsey.com