



# FERMAIN VALLEY

HOTEL  
ST PETER PORT, GUERNSEY

## AN INTIMATE EVENING OF MUSIC AND DINING

Saturday 31<sup>st</sup> August

*Bruno Paillard, Premiere Cuvée Extra Brut, Champagne, France NV*

### Home cured salmon

Guernsey crab, herbs, chilli mayonnaise

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### Sark asparagus

Goats cheese, raisin muscat jelly with old aged balsamic reduction

*Creation, Viognier, Walker Bay, South Africa 2023*

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### Single bone rack of lamb

Boudin blanc, butternut squash purée, pak choy, Bordelaise sauce

*Panoramico, Rioja, Spain 2019*

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### Caramelised classic lemon tart

Raspberry sorbet

*Muscat de Rivesaltes, Château de Jau, Roussillon, France 2022*

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### Sark Brie and Guernsey Cheddar

Apricot chutney, celery salt crackers

*Niepoort, LBV, Douro, Portugal 2019*



*Hand* PICKED  
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.



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The wines paired with this menu have been carefully selected from our curated list of over 180 wines from the finest wineries around the world.

Each has been chosen to perfectly complement our award-winning modern British cuisine, reflecting our passion for exceptional vintages and innovative blends. From classic varietals to exciting discoveries, our wine selection embodies the Hand Picked commitment to creating magical moments for every guests.

We invite you to explore and enjoy these thoughtfully paired wines as part of your dining experience this evening.

For more information about our wine collection, visit  
[handpickedhotels.co.uk](http://handpickedhotels.co.uk)



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HOTELS