



# ST PIERRE PARK

— HOTEL, SPA & GOLF RESORT —

## A NIGHT OF SOULFUL ELEGANCE

Friday 30<sup>th</sup> August

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

### **Hand-picked Chancre crab**

Brown crab mayonnaise, sourdough croute, sea purslane

*Stefan Pratsch, Grüner Veltliner, Weinviertel, Austria 2023*

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### **Roast lamb loin crusted with St Pierre Park Hotel rosemary**

Channel Islands courgettes, caramelized Roscoff onion and nasturtium

*Pasarisa, Pinot Noir, Patagonia, Argentina 2020*

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### **Guernsey buttermilk cheesecake**

Textures of strawberry, Blue Bottle Gin and elderflower gel

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

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### **Guernsey milk Barkham Blue**

Fig 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