

ST PIERRE PARK

— HOTEL, SPA & GOLF RESORT —

SAMPLE PRIVATE DINING MENU

Three Course Menu

Crispy pork belly

Black pudding croquette, confit apple purée, red wine reduction

Saffron and shellfish risotto

Parmesan crisps

Double baked Guernsey smoked cheddar and onion soufflé

Chive butter sauce

Roast corn-fed chicken breast

Butternut squash purée, Brussels sprouts, chestnuts, sauté wild mushrooms, red wine sauce

Pan-fried sea bass

Fondant potato, burnt shallot, scallop and spinach ravioli, French beans, Pedro Xmines and smoked pancetta dressing

Homemade basil gnocchi

Vegetables Provençal, rocket and parmesan salad

Clotted cream and white chocolate parfait

White chocolate crumble, green apple purée

Lemon curd tart

Marshmallow meringue, yoghurt crisps

Passionfruit and mango mousse (vg)

Strawberry paper, mixed berry compote

Coffee

*Hand*PICKED
HOTELS

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

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. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

ST PIERRE PARK

— HOTEL, SPA & GOLF RESORT —

SAMPLE PRIVATE DINING MENU

Five Course Menu

Smoked mackerel paté

Toasted focaccia, beetroot gel, fresh horseradish

Spiced chickpea Scotch egg

Grated & cured egg yolk, red lentil and curry leaf broth

Mint sorbet

Braised shoulder of lamb and seared lamb rump

Pea purée, carrot and swede mash, chargrilled spring onion, potato tuile

Cookies and cream cheesecake

Salted caramel, cocoa tuile

£55 per person
£75 with wine flight

*Hand*PICKED
HOTELS

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

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. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

ST PIERRE PARK

— HOTEL, SPA & GOLF RESORT —

SAMPLE PRIVATE DINING MENU

Interactive Greek Menu

Lamb kofta

Chicken souvlaki

Crispy squid rings

Briam-style potatoes

Aubergine moussaka (v)

Toasted pitta bread (v)

Greek salad (v)

Hummus, tzatziki (v)

Watermelon, feta and baby spinach salad (v)

Celeriac, red cabbage, satsuma, carrot, fennel and flat leaf parsley salad, lemon dressing (v)

Mixed baby leaf salad (v)

Loukoumades with honeycomb ice cream
(Honey-soaked doughnuts)

£35 per person

*Hand*PICKED
HOTELS

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

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. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.