



★★★★

THE DUKE OF RICHMOND
HOTEL



TENNERFEST 2023
3 COURSES - £30
2 COURSES £25

LOCAL CRAB AND LOBSTER BISQUE

Cognac and dill cream

GUERNSEY SEAFOOD THERMIDOR

Guernsey Cheddar, herb crumb gratin

CHORIZO AND SWEETCORN CROQUETTES (v)

Duke's salad

CRISPY ROMANESCO (ve)

harissa hummus, pickled vegetables, cider dressing

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ARTHURS CHICKEN CURRY

basmati rice, toasted naan, mango chutney

STEAMED MUSSELS

wine and garlic, Guernsey cream, shallot, French fries

ASSIETTE OF LOCAL SEAFOOD

sautéed potatoes, tenderstem broccoli, white wine velouté

WARM APPLE, PECAN AND TEMPEH BACON SALAD (ve)

honey dressing

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BAILEY'S TIRAMISU

coffee cream

VANILLA CRÈME BRULEE

homemade shortbread

CONTINENTAL CHEESE BOARD

grapes, chutney, celery and cheese biscuits

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

v = vegetarian; ve = vegan

*If you require information on the allergen content of our food
please ask a member of staff and they will be happy to help you.*

Our chefs will be happy to create a selection of dishes especially for our diabetic guests.

A discretionary 12.5% service charge will be added to all food and beverage bills