

ST PIERRE PARK  
— HOTEL, SPA & GOLF RESORT —

**Sample Private Dining 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

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**Roast corn-fed chicken breast**

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

**Pan-fried seabass**

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

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**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

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**Coffee**

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.

ST PIERRE PARK  
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**Sample Private Dining Five Course Tasting Menu**

**Smoked mackerel paté**

Toasted focaccia, beetroot gel, fresh horseradish

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**Spiced chickpea Scotch egg**

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

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**Mint sorbet**

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**Braised shoulder of lamb and seared lamb rump**

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

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**Cookies and cream cheesecake**

Salted caramel, cocoa tuile

**£55 per person**

**£75 with wine flight**

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# ST PIERRE PARK

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## **Sample Interactive Greek Menu**

Lamb kofta

Chicken souvlaki

Crisp 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)

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Loukoumades with honeycomb ice cream  
(Honey-soaked doughnuts)

**£35 per person**

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HOTELS