

19
Dix-Neuf
Brasserie & Bar
Tennerfest™

Warm Asian Style Crispy Duck Confit Salad
with Black Sesame Seed, Garlic Croutons and Hoi Sin Honey Dressing

Piri Piri Spicy Salmon, Cod & Prawn Fishcake
with Baby Bok Choy, Homemade Salsa and Lemon Cream

Roast Pumpkin, Chickpea, Ratatouille & Gruyere Melt
Served with Tapenade Crostini

Homemade Fresh Soup of the Day
with French Bread & Guernsey Butter

-----oOo-----

Braised Daube of Pork in Fauxquets Valley Cider,
finished with Persillade & Guernsey Cream Served with Pommes Aligot
and Spiced Red Cabbage

Fresh Fish and Shellfish Ragout with Tomato & Basil Ravioli
in a Creamy Tomato Bisque and Pesto Dressing with Garlic Bread

Grilled Mediterranean Style Spiced Lamb Skewers
Minced Lamb Skewers served with Warm Flat Bread and Greek Salad

Potato Gnocchi with Wild Mushrooms
in a White Wine Cream, Glazed with Parmesan. Served with a Crisp Salad

Grilled Marinated Salmon Fillet in a Chilli & Lemon Zest.
Served on a Baby Spinach & Rocket Salad, Buttered
New Potatoes and Parmesan Dressing

-----oOo-----

Homemade Sticky Toffee Pudding & Guernsey Vanilla Ice Cream

Selection of Guernsey & European Cheeses
with Grapes, Biscuits & Guernsey Butter

Dark Chocolate Truffle Torte
with Strawberry Coulis and Guernsey Cream

Selection of Guernsey Ice Creams Straight from the Moo to You.

2 Course Lunch 10.00

2 Course Dinner 12.50

Additional Course, Starter or Dessert 4.80

Great Value Tennerfest Wines Only £10.00 per bottle

White Pinot Grigio, Mátra Hill, Nagyréde Estate. An aromatic white with ripe apple & fresh fruit flavours

Rose Cabernet Rosé, Mátra Hill, Nagyréde Estate. A dry rosé with cassis & red berry fruit flavours

Red Cabernet Sauvignon, Mátra Hill, Nagyréde Estate. A soft & spicy red with plum & red fruit flavours

Really nice wines especially selected for the Tennerfest