



★★★★

THE DUKE OF RICHMOND
HOTEL



**INSURANCE INSTITUTE OF GUERNSEY
DINNER MENU
FRIDAY, 15TH OCTOBER 2021**

Chicken liver parfait

toasted brioche and red onion marmalade

Fishcakes

sweet chilli sauce

Butternut squash velouté (V)

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Fillet of chicken

herb crushed potatoes, peppercorn sauce

Fillet of salmon

crushed olive and caper potatoes

Risotto Verdi (v)

garden peas, broad beans, spinach and pea shoots

all main course dishes are served with chef's selection of seasonal vegetables and boiled new potatoes to compliment the dishes

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Chocolate brownie

Clotted cream, salted caramel sauce

Lemon tart

Italian meringue, berry compote

Selection of British and Continental cheese

celery, chutney, grapes and biscuits

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Coffee and petit fours