



ST PIERRE PARK  
— HOTEL, SPA & GOLF RESORT —

## IIG Annual Dinner

### Friday 17th October 2025

#### Ham Hock Terrine

Plum & ginger chutney, salad leaves - GF / DF

#### Parma Ham

Balsamic silver skin onions, rosemary baked figs - GF / DF

#### Insalata Caprese

Mozzarella, tomato, basil, balsamic cream - GF

#### Leek & Potato Soup

GF / DF/ VE

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#### Roast Chicken Breast

Fondant potato, roasted vegetables, sage jus - GF / DF

#### Salmon

Pea & bacon potato cake, tender stem broccoli, lobster veloute - GF / DF

#### Squash & goats cheese Wellington

Spinach, salt baked swede, port sauce

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#### Profiteroles

Chantilly, chocolate sauce

#### Lemon Cheesecake

Mixed berry compote

#### British Isles cheese platter

Real ale chutney, grapes, celery, crackers



*Hand* PICKED  
HOTELS

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.